

BAROLO DOCG TERLO 2020



- **Cultivation Area:**
Langhe
- **Exposure and Altitude:**
East, 330-350 m
- **Grape variety:**
100% Nebbiolo
- **Vinification:**
maceration for 30-35 days
- **Refining:**
Minimum 48 months, of which 24 in barrel
- **Serve at:**
16/18 °C

Terlo is one of the least known crus (Menzione Geografica Aggiuntiva, or MGA) of the area. Under the current demarcation – which was finalised in 2010 – its area covers just 20 hectares. One is the property of L'Astemia.

In this area, the soil is made of bluish-grey marl of Tortonian origins with a sub-alkaline soil, rich in calcium and macro and micro-elements. Traditionally the grapes in these vineyards have been the backbone of great, classic Barolo.

On the nose, the wines made from Terlo MGA are characterized by a mineral and earthy impact enriched by notes of liquorice and flowers, which evolve into scents of black berries and spices. A Barolo with a young but attractive olfactory structure.

With aging, more complex aromas develop, together with a pleasant and aristocratic elegance.

An opulent and powerful wine, with very intense yet elegant tannins and a balsamic touch. On the palate, a lingering tension can still be perceived from the first stages of its evolution. To be opened from time to time to understand how it is evolving.

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BAROLO DOCG CANNUBI 2020



- **Cultivation area:**
Langhe, MGA Cannubi
- **Esposizione e altitudine:**
South, South-east, 220 m
- **Grape variety:**
100% Nebbiolo
- **Vinification:**
maceration for 30-35 days
- **Refining:**
Minimum 48 months, of which 24 in barrel
- **Serve at:**
16/18 °C

The name Cannubi refers to the quality of the grapes and wines from the hills of the same name, included among the MGA (Menzioni Geografiche Aggiuntive) crus of the Municipality of Barolo.

The vineyards owned by L'Astemia, are located on the first slopes tucked between the two roads which rise up to the town.

This is the lower part of the Cannubi, where the nature of the soils and the South and South-East exposition produce wines with a strong body, elegance and pleasingly tense tannins.

A dry, elegant and silky Barolo, which gracefully invades the palate and lingers there for some time, unfolding complex olfactory sensations.

A strong and decisive structure, with soft tannins. A wine that opens on the nose with pleasing fresh notes of red fruit, followed by hints of ripe fruit, dried flowers, with pleasant spicy and woody notes that blend perfectly.

Drinkability and longevity are intrinsic characteristics of this wine, which lives up to high expectations even after just a few years of evolution.

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BAROLO DOCG 2020



- **Cultivation Area:**
Langhe
- **Exposure and Altitude:**
South, south-east; 210-350 m
- **Grape variety:**
100% Nebbiolo
- **Vinification:**
maceration for 30-35 days
- **Refining:**
Minimum 48 months, of which 24 in barrel
- **Serve at:**
16/18 °C

A classic Barolo which expresses the essence of the winery, produced according to tradition.

The grapes from different vineyards complement each other bringing out all the peculiarities of excellent grapes.

A symphony of unmistakable balance, despite the hot vintage.

The picture is completed with a pleasing bouquet with hints of fresh red fruit, notes of sweet spice and dried flowers, complemented by well-developed sensations. The mouthfeel is full and savoury, perfectly balanced.

This wine has a medium structure and a dense and wrinkled tannic texture. A gentle Barolo to accompany structured and succulent dishes.

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DOLCETTO D'ALBA DOC 2024



- **Cultivation area:**
Langhe
- **Exposure and altitude:**
South-west; 400 m
- **Grape Variety:**
100% Dolcetto
- **Vinification:**
maceration for approximately 10-12 days
- **Refining:**
8 months in steel vats
- **Serve at:**
14/16 °C

Since its first production, in the 2013 vintage, it was clear that this wine had something special about it: the complexity and elegance of the Dolcetto grape, a centuries old tradition in the Langhe region.

This Dolcetto adds an excellent body to the distinctive harmony and elegance of this variety. A unique personality among the wines that this grape produces on the hills where Dolcetto has been the oenological flagship for a long time.

The aroma is spicy and intriguing. A scent of fruity notes quickly saturates the nostrils. Dry on the palate with moderate tannins and gentle acidity.

The ripe fruit and cloves perceived on the nose pervade the mouth giving immediate pleasure. The finish has a crisp almond aftertaste that is typical of Dolcetto. A young, fresh and light wine, ready to drink and be enjoyed.

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LANGHE DOC NEBBIOLO 2022



- **Cultivation area :**
Langhe
- **Exposure and altitude:**
North-East; 250 m
- **Grape Variety:**
100% Nebbiolo
- **Vinification:**
maceration for approximately 8 days
- **Refining:**
8 months in stainless steel tanks and 3 months in bottle
- **Serve at:**
14/16 °C

The grapes used for this Langhe Nebbiolo come from young vineyards used for the production of the most renowned wines.

Langhe Nebbiolo is enjoying increasing success as it brings consumers closer to an important grape variety. It stands out as a young wine, although it has all the aristocratic traits that are typical of this varietal.

The ruby red colour, with its garnet hues, is an indication of its olfactory and taste evolution. The production of Nebbiolo on our hills defines the unique qualities of this young, fresh and fragrant wine which is exuberant on the nose with a soft and silky tannin.

Clean on the nose, very fragrant, with considerable breadth and complexity. Notes of spices stand out in the bouquet and become more intense over time. Like every self-respecting Nebbiolo, its scents are continuously evolving.

On the palate, it presents a rounded tannin with a good amount of alcohol and fresh but measured acidity. Every sip is an explosion of taste, an elegant and balanced combination which expresses the character of the grape variety in its area of choice.

A satisfying wine, a second glass of which is hard to resist, with a persistent finish and a nice recall of fruit.

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LANGHE DOC NEBBIOLO 2023 TIRADOSS

- **Cultivation area :**
Langhe
- **Exposure and altitude:**
North-East; 250 m
- **Grape Variety:**
100% Nebbiolo
- **Vinification:**
maceration for approximately 8 days
- **Refining:**
8 months in stainless steel tanks and 3 months in bottle
- **Serve at:**
14/16 °C

The grapes used for this Langhe Nebbiolo come from young vineyards used for the production of the most renowned wines.

Langhe Nebbiolo is enjoying increasing success as it brings consumers closer to an important grape variety. It stands out as a young wine, although it has all the aristocratic traits that are typical of this varietal.

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BARBERA D'ALBA DOC SUPERIORE 2022



- **Cultivation area:**
Langhe
- **Exposure and altitude:**
South; 420-450 m
- **Grape Variety:**
100% Barbera
- **Vinification:**
maceration for approximately 15-18 days
- **Refining:**
6 months in barrique and 6 months in bottle
- **Serve at:**
14/16 °C

A classic grape variety from the finest Piedmontese traditions, Barbera has a truly unique character. It lends itself well to aging and tends to acquire both structure and personality over the years.

The use of barriques and bottle aging contribute to enriching the wine with softness and elegance, smoothing off the rough edges typical of this varietal with a rustic but charming character.

A very generous wine on the nose, exuberant in its notes of red and black berries. Wood aging adds complexity and a spicy touch, which complete the aromatic profile.

On the palate, it is intense and velvety and combines elegance and robustness.

Barbera seduces with its breadth and structure, governed and counterbalanced by the typical acidity of this varietal, softened by barrique aging to create a pleasingly fresh and balanced wine.

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BARBERA D'ALBA DOC 2023



- **Cultivation area:**
Langhe
- **Exposure and altitude:**
South-west; 400 m
- **Grape Variety:**
100% Barbera
- **Vinification:**
maceration for approximately 15-18 days
- **Refining:**
6 months in steel vats and 3 months in bottle
- **Serve at:**
14/16 °C

Barbera, a classic grape variety of the tradition of Piedmont, in its purest version.

Fermentation, vinification and then aging in steel vats bring out the fruitiest and juiciest part of these grapes, creating a mellow and enjoyable wine, full of notes of red and black berries. The structured body typical of this variety is made lighter by an aging process that does not involve wood, making for a wine that is fresher and easier to drink.

A perfect match for aperitifs or traditional appetizers, it goes well also with more structured dishes, such as tripe or lentil soup.

LANGHE DOC ROSSO TIRADÒSS

- ➔ **Cultivation area :**
Langhe
- ➔ **Exposure and altitude:**
South; 420-450 m
- ➔ **Grape Variety:**
Native red grape varieties
- ➔ **Vinification:**
maceration for approximately 8-10 days
- ➔ **Refining:**
stainless steel tanks with a brief passage in barrique
- ➔ **Serve at:**
16/18 °C

This wine with the Langhe appellation, as straightforward as the farmers who protect its lands, expresses the best features of each of the wines which compose it, extracted from grapes that ripen at their best on these hills, and whose must is a concentration of sweetness and colour.

The use of alternating vintages ensures a good balance. The red colour is so intense that it almost looks purplish.

On the nose, it is rich of fresh, delicately fruity and floral sensations of violet. Smooth and round, with a medium structure and a very good balance.

The juicy and fragrant fruitiness blends with power and elegance, creating a wine that immediately feels mature.

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LANGHE DOC ROSATO 2023 **BIO**



- **Cultivation area :**
Langhe
- **Exposure and altitude:**
Sud; 420-250m
- **Grape Variety:**
100% Nebbiolo
- **Vinification:**
soft press followed by white vinification
- **Refining:**
6 months in stainless steel tank
- **Serve at:**
10/12 °C

Nebbiolo, destined for the most prestigious wines, defines the distinctiveness of this fresh and fragrant wine, exuberant on the nose.

A 100% Nebbiolo rosé, obtained from young vines, designed to express the more delicate and aromatic characteristics of Nebbiolo, which are inevitably lost with traditional red vinification. A way to bring consumers closer to an important grape variety, making them appreciate its evolving qualities.

A fragrant and floral wine with the typical structure of Nebbiolo da Barolo. The aromatic complexity with notes of plum and violet is reminiscent of the scents of spring, softened by the peculiar sugar content of the grapes.

A distinctive rosé that perfectly blends softness, fresh dryness and good persistence. Ideal for high-level gastronomic pairings, thanks to its natural sapidity.

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LANGHE DOC BIANCO DA UVE VIOGNIER 2023 **BIO**



- ➔ **Cultivation area :**
Langhe
- ➔ **Exposure and altitude:**
North-East; 250 m
- ➔ **Grape Variety:**
100% Viognier
- ➔ **Vinification:**
maceration for approximately 8 days
- ➔ **Refining:**
10 months in French oak tonneaux
- ➔ **Serve at:**
10/12 °C

Above the village of Monforte d'Alba, next to the Bussia MGA cru, on a little parcel in the middle of its property in Tiradoss, L'Astemia grows Viognier.

This is not a traditional grape variety in Piedmont, although it is genetically related to the family of Freisa. Being a cousin of Nebbiolo, its free-run must can be fermented in barrels. The wine is then aged in barriques for 12 months. Single-varietal vinification produces a high quality wine combining the freshness of Sauvignon and the bouquet of Gewürztraminer.

It has a straw-yellow colour and a sumptuous, enveloping aroma with fruity notes of peach. A full body and refreshing acidity are counterbalanced by sapidity and minerality, which blend with the balsamic hints that are typical of the terroir of Monforte.

A complex and multifaceted wine: pleasant to drink on its own as an aperitif, it makes you want to have a second glass. It can be harmoniously paired with white meat, fish, herbs and fresh cheese.

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LANGHE DOC RIESLING 2022



- **Cultivation Area:**
Langhe
- **Exposure and Altitude**
South; 420 -450 m
- **Grape Variety:**
100% Riesling
- **Vinification:**
brief cold maceration followed by soft pressing
- **Refining:**
30% barrique, 60% steel vats for 6 months and 9 months in bottle
- **Serve at:**
10 °C

The soil of the Langhe produces wines of remarkable quality even from non-native varieties. L'Astemia is among the producers that grow some of these.

Here, Riesling expresses all its potential as an international grape variety, expressing all its peculiarities.

A fresh and elegant wine, with a pleasing aroma and character. Pale yellow with greenish shades, it gives off notes of peach and citrus, followed by the typical hydrocarbon and mineral hints.

On the palate, it shows verticality, expressive strength and freshness.

Balanced acidity, perfect sapidity and persistence accompany this wine, making it balanced and with an unmistakable personality.

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LANGHE DOC NASCETTA 2023



- ➔ **Cultivation Area:**
Langhe
- ➔ **Exposure and altitude:**
East; 400 m
- ➔ **Grape Variety:**
100% Nascetta
- ➔ **Vinification:**
brief cold maceration followed by soft pressing
- ➔ **Refining:**
6 months in steel vats and 3 months in bottle
- ➔ **Serve at:**
10/12 °C

The fame of the hills in the Langhe region is primarily linked to the production of great red wines, but in the last decades whites have also gained a relevant place on the wine scene.

The Nascetta variety had almost entirely disappeared and only the tenacity of some local producers saved it and restored it to its rightful place amongst single varietal winemaking.

Its elegant bouquet is characterised by fresh fruity, vegetal and citrus notes, intertwined with a hint of honey. Scents abound on the nose with a wide range of different aromas: white fruit pulp, mineral nuances and more vegetal hints combine with order and linearity.

On the palate, it has a light, slender and drinkable body, characterized by sapidity and freshness. The finish brings back a citric taste. It shows excellent aging potential.

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LANGHE DOC SAUVIGNON 2024



- ➔ **Cultivation Area:**
Langhe
- ➔ **Exposure and Altitude**
South; 420 -450 m
- ➔ **Grape Variety:**
100% Sauvignon Blanc
- ➔ **Vinification:**
Soft pressing followed by classic white vinification
- ➔ **Refining:**
6 months in steel vats
- ➔ **Serve at:**
10/12 °C

L'Astemia is amongst those producers who experiment with some grape varieties which are not purely indigenous but which the soils of the Langhe turn into wines of remarkable workmanship.

Sauvignon displays all of its potential as an international grape variety, retaining its peculiarities and absorbing from the whitish marl and its Tortonian origins something of our local character.

Elegant, enjoyable and very particular on the nose. The distinctive trait of this wine is its note linked to volatile thiols, expressed by hints which recreate boxwood, tomato leaf, grapefruit and passion fruit.

The result is an intense and intriguing aroma. On the palate, a subtle and pleasing fresh texture. Its sapidity is evident and balanced with a good alcohol content and rich extract.

Perfect as an aperitif, this wine is also a worthy food pairing, particularly vegetarian.

Charley



Champenoise Method

"Charley" dedicated to Charley Vezza, son of Sandra Vezza.

50% pinot noir 50% chardonnay, both coming from our property vineyards in Alta Langa DOCG, in Piedmont.

30% of the flower must of the wine is refined in 500L French oak tonneaux adding complexity and structure to the wine.

The wine is then bottled and left on yeast for 36 months.

Once degorged, the liqueur is added with a mix of chardonnay and pinot noir coming from the French oak tonneaux and a 3 g/L sugar.

It's dry but pleasant, meant to pair full and complex meals but also enjoyed freely during an happy hour.

↘ CHARLEY VSQ
METODO CLASSICO
BRUT 2020