

AUGUSTA

BARBERA D'ASTI D.O.C. SUPERIORE "NIZZA"

A compelling taste and imposing texture accompanied by a clean and refined bouquet.

Vineyard:
6000 plants/hectare

Average age:
10 years old

Exposure:
South

Terrain:
calcerous base with a mainly crumbled presence of marl.

Grapes used:
All Barbera

Yield in quintals:
70 per hectare.

Vinification:
De-stemming and gentle pressing, then maceration and fermentation at a controlled temperature in horizontal vessels before being refined in 225-litre barriques

Its versatility makes it a popular choice in food and wine accompaniments: serve with meats, truffles, hearty, structured and slowly cooked dishes.



SUPERLODO

MONFERRATO D.O.C. ROSSO

The force and texture of Barbera di Nizza grapes combined with the elegance and fruitiness of Pinot Nero di Loazzolo.

Vineyard:
6000 plants/hectare

Average age:
10 years old

Exposure:
South-south/west

Terrain:
Calcareous base with a mainly crumbled presence of marl.

Grapes used:
Produced with our own Barbera, Cabernet Sauvignon, Pinot Nero and Merlot grapes.

Yield in quintals:
50 per hectare

Vinification:
De-stemming and gentle pressing, then maceration and fermentation at a controlled temperature in horizontal vessels before being refined in 225-litre barriques

Good accompaniment to main courses such as braised and roast meats and game as well as strong and mature marbled cheeses.



MARIA TERESA

BARBERA D'ASTI D.O.C.G.

A fresh taste with an intense added hint of fruit from the Barbera di Loazzolo grapes

Vineyard:
6000 plants/hectare

Average age:
10 years old

Exposure:
South-south/west

Terrain:
Calcareous base with a mainly crumbled presence of marl.

Grapes used:
Produced 100% with our own Barbera grapes

Yield in quintals:
50 per hectare

Vinification:
De-stemming and pressing, then fermented at a controlled temperature in horizontal vessels

A pleasing wine for the whole meal, it is ideal with cold meat starters and perfect with flavoursome first courses and main meat dishes.



LE MARNE

MONFERRATO D.O.C. ROSSO

An elegant and easy wine made from a blend of Barbera Dolcetto and Nebbiolo di Loazzolo grapes.

Vineyard:
6000 plants/hectare

Average age:
30 years old

Exposure:
South-south/west

Terrain:
Calcareous base with a mainly crumbled presence of marl.

Grapes used:
Our own native vines used differently and in varying percentages depending on the annual grape harvest

Yield in quintals:
50 per hectare

Vinification:
Separate de-stemming and light pressing, then maceration and fermentation at a controlled temperature in horizontal vessels

A full-bodied wine that goes well with roast meats, not overly mature cheeses and seafood.



SOLUM

MONFERRATO D.O.C. BIANCO

A fresh and mineral taste accompanied by an intense white-flower bouquet fully express the characteristics of the Chardonnay and Sauvignon Blanc vine grown above 500m a.s.l.

Vineyard:
6000 plants/hectares

Average age:
10 years old

Exposure:
East -south - west

Terrain:
Calcareous base with a mainly crumbled presence of marl.

Grapes used:
White-grape vines from our estate in varying compositions and percentages depending on the annual grape harvest

Yield in quintals:
50 per hectare

Vinification:
Crushing, de-stemming and light pressing, then maceration and fermentation at a controlled temperature

An excellent accompaniment to many dishes – from fish starters to vegetable dishes and plain ragouts.



THE PROTECTED LAND PROJECT - LOAZZOLO



Isolabella della Croce



Borgo Isolabella pro-actively safeguards the all-round quality of the local land so that the vines may improve our quality of life.

THE ONLY CHEMICALS APPLIED COME STRAIGHT FROM NATURE.

Intelligence is used to reduce the true costs (not the short-lived financial ones, the lasting ones: healthy land = healthy plants = good wine = healthy consumers).



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WORKING TO CONSERVE THE ECOSYSTEM FOR A NATURAL WINE

NO CHEMICAL WEEDKILLERS

Vines protected naturally with fungi working symbiotically with the plants to strengthen them

INSECTARIA
to counter harmful insects

OTHER NATURAL PRODUCTS
to protect the Peronospora limited copper and sulphur treatments that meet organic vine-growing standards

THE 3 AXES OF THE ECOSYSTEM

EXTREME CONDITIONS

High-level vineyards

Sloping ground

Lie of the vineyards on hilltops

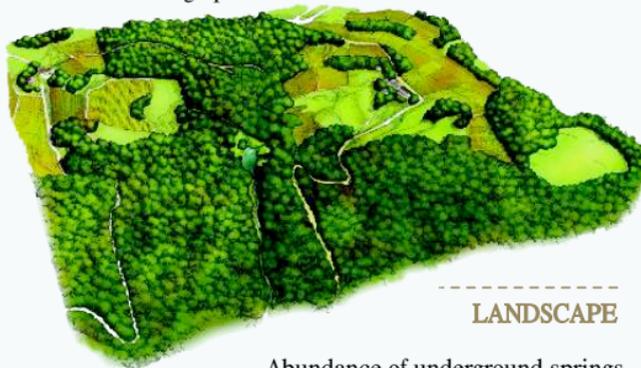
Poor soil for succulent grapes

MICROCLIMATE

Exposure to mild southern temperatures

Sea breezes

More intense and acute light



LANDSCAPE

Abundance of underground springs

Oak, pine and ash woods

Rare flora (natural orchids)

Vines set amidst woods

SOLÍO
LOAZZOLO D.O.C.

A fresh and well-balanced taste accompanied by an irrepressible aromatic elegance of citrus fruits, sage and yellow flowers, the product of sloping terrain and well-aged Moscato di Loazzolo vineyards, all dominated by a complex and versatile hint of linalool.

Vineyard:
7000 plants/hectare

Average age:
70 years old

Exposure:
south-east -south - south/west

Terrain:
Calcareous base with a mainly crumbled presence of marl.

Grapes used:
Moscato Bianco

Yield in quintals:
50 per hectare

Vinification:
The grapes are allowed to dry on the vine they are de-stemmed and very lightly pressed. They are then briefly fermented in steel vessels and subsequently refined for 24 months, of which at least 12 in barriques

This makes for an interesting accompaniment to some lightly marbled cheeses and preserved meats, although it is traditionally served with dry pastries and chocolate.



TRENTASEI
BRACHETTO D'ACQUI D.O.C.G.

An intense and predominant bouquet of wild rose with added lychees and raspberry, the product of the greater temperature changes in the high Loazzolo hills, which magnify the geraniol and nerol terpenes.

Vineyard:
6000 plants/hectare

Average age:
8 years

Exposure:
South

Terrain:
Calcareous base with a mainly crumbled presence of marl.

Grapes used:
Brachetto

Yield in quintals:
45 per hectare

Vinification:
De-stemming and the lightest crushing before fermentation and maceration for four days at a controlled temperature

Excellent served at a temperature of 12°C to accompany creamy young gorgonzola, delicate pates and meat terrines.



VALDISERRE
MOSCATO D'ASTI D.O.C.G.

An intense bouquet combined with an elegantly balanced sweet, mineral and fresh taste, the product of a later optimum ripening that best conserves and develops the bouquet, preserving the dominant acidity of the linalool.

Vineyard:
6500 plants/hectare

Average age:
60 years old

Exposure:
South/east -south -south/west

Terrain:
Calcareous base with a mainly crumbled presence of marl.

Grapes used:
Moscato Bianco

Yield in quintals:
60 per hectare

Vinification:
De-stemming, light crushing and pressing before fermentation at a controlled temperature for the sparkle. The fermentation is cold-blocked at 5° volume and the tartar stabilised before sterile bottling.

A pleasing accompaniment to traditional desserts such as yeast and fried cakes. The international prizes won by Valdiserre, including the world Muscats du Monde competition, prove this wine's prestigious and universal nature.

