

ENGLISH



C A S C I N A
GALARIN

PRODUTTORI DAL 1781



**A STORY THAT BEGAN
OVER TWO CENTURIES AGO**



It all began in the late 1700's when our ancestors hand built the cellar we use today, started making "village" wine. On the solid wood door of that cellar, they decided to carve a rooster and that rooster, Galarin in Piemontese dialect, became the name of our winery, Cascina Galarin.

Towards the end of the 1980's our father, Giuseppe Carosso, fundamentally changed the direction of the family business. By concentrating upon lower yields, higher quality and adding some of his own ideas "Beppe" created wines worthy of bottling, aging and selling around the globe.

Beppe made the commitment to be very hands-on in the vineyard. By amending grape clusters in difficult years and selecting only the best grapes for all his wines, he achieved a level of consistent quality and concentration not found in the wines of larger producers.

In recent years, Beppe has been joined by his two sons, Marco and Giovanni. They share the passion of their father and work to keep the 200 year old family tradition of winemaking alive and work together to take production to a new level of quality and innovation. The family takes great pride in being respectful to nature and the environment. We are convinced that quality wine is born in the vineyard and as such use no herbicides nor pesticides on the estate. For instance, we encourage the growth of certain grasses amongst our vines adding to the natural expression of our wines.

In 2016, our vineyard was certified organic, an arduous three year process in Italy and something in which we are extremely proud. We grow the most important Piedmontese grape varieties including Barbera, Moscato, Nebbiolo and Freisa. We also grow Cabernet Sauvignon, Pinot Noir and Chardonnay. We combine some of these varieties to create new and interesting wines proving tradition and innovation can exist in harmony.



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Barivel

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ARNEIS

GRAPE VARIETY

- Arneis 100%

PRODUCTION AREA

- *Municipality* Neive
- *Soil* calcareous with some clay and a little bit of sand
- *Exposure* East / West
- *Altitude* 250 / 280 mt a.s.l.

WINEMAKING

- The grapes are selected by hand
- They are crushed, pressed and naturally clarified
- Alcoholic fermentation is made in stainless steel autoclave at low temperature (14 / 16°C) for almost a month
- Malolactic fermentation occurs if necessary
- Wine is kept in contact with his fermentation lees until bottling, with a weekly batonnage

ORGANOLEPTIC PROFILE

- A crisp sunshine yellow color
- Fresh floral, citrus and melon aromas with hints of almond
- An unoaked, medium bodied, dry white wine, the Arneis is well-balanced, elegant with good complexity and a lingering finish

SERVING TEMPERATURE

- 8 / 10 °C

PIEMONTE

DENOMINAZIONE DI ORIGINE CONTROLLATA

CHARDONNAY

GRAPE VARIETY

- Chardonnay 100%

PRODUCTION AREA

- *Municipality* Castagnole Lanze
- *Soil* calcareous with some clay and a little bit of sand
- *Exposure* East / West
- *Altitude* 370 mt a.s.l.

WINEMAKING

- The grapes are selected by hand
- They are immediately destemmed and the juice is kept in contact with the skin for one night
- After this Crio-maceration there is the pressing
- Alcoholic fermentation is made in stainless steel autoclave at low temperature (14 / 16°C) for almost a month
- Wine is kept in contact with his fermentation lees until bottling, with a weekly batonnage

ORGANOLEPTIC PROFILE

- Straw yellow very intense
- The nose is highly complex, fruity melon scents with pineapple and a light hint of mineral
- The flavour is sweet and spicy at the same time, savoury and harmonic with a persistent aftertaste

SERVING TEMPERATURE

- 8 / 10 °C

Nuvole



note

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note

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Dedicato

SPUMANTE
METODO CLASSICO
ROSÈ BRUT



GRAPE VARIETY

- Nebbiolo 50% - Pinot Nero 50%

PRODUCTION AREA

- *Municipality* Castagnole Lanze
- *Soil* clay-calcareous
- *Altitude* 250 / 400 mt a.s.l.

WINEMAKING

- The grapes undergo a soft pressing, after that the juice is decanted into a temperature-controlled steel tank
- In the spring following the harvest, the wine is bottled with the addition of the liqueur de tirage, in order to obtain the second fermentation
- After at least 40 / 45 months on their own yeast, we make the degorgement
- The bottle is filled with the same wine in order to keep the characteristics of the vintage

ORGANOLEPTIC PROFILE

- Rosy colour, fine and lasting taste
- Raspberries, violets, bread crust and yeast, dry (residual sugar is about 5-6 g/l)
- Sweet tannin, well-balanced with a long after taste

SERVING TEMPERATURE

- 6 / 8 °C

note

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BARBERA D'ASTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Le Querce



GRAPE VARIETY

- Barbera 95% - Freisa 5%

PRODUCTION AREA

- *Municipality* Castagnole Lanze
- *Soil* clay-calcareous
- *Exposure* South West
- *Altitude* 250 mt a.s.l.

WINEMAKING

- Winemaking is very traditional, with long maceration on the skin
- After the alcoholic fermentation it starts the malolactic fermentation in steel tanks
- No chemical product that can change the structure of the wine are added
- Ageing one year in steel tanks and 3 months in bottle

ORGANOLEPTIC PROFILE

- Dark red colour
- Fresh, intense fruit bouquet of cassis, strawberry and blueberry
- A dry, medium bodied red wine with refreshing acidity (making it perfect to pair with food) and soft tannins, well balanced with good complexity

SERVING TEMPERATURE

- 17 / 18 °C

note

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Bricco Porriso

MONFERRATO
DENOMINAZIONE DI ORIGINE CONTROLLATA
ROSSO



GRAPE VARIETY

- Barbera 75 % - Cabernet Sauvignon 25 %

PRODUCTION AREA

- *Municipality* Castagnole Lanze
- *Soil* clay-calcareous
- *Exposure* West
- *Altitude* 270 mt a.s.l.

WINEMAKING

- Grapes are carefully harvested by hand
- The two varieties ferment separately at a temperatures between 26 / 30 °C
- Maceration takes 15 / 20 days
- After that the wine is transferred to barrels where the malolactic fermentation takes place
- The wine is aged in wood for about 20 / 22 months
- It's then bottled unfiltered during the days of a waning moon

ORGANOLEPTIC PROFILE

- Intense red in colour with ruby reflections
- An exceptional flavour with clean scents of roses, vanilla, toasted hazelnuts, licorice and spices
- Full bodied with tannins and crisp acidity, with mineral notes which extend into a lasting finish

SERVING TEMPERATURE

- 17 / 18 °C

note

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BARBERA D'ASTI
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
SUPERIORE

Tinella



GRAPE VARIETY

- Barbera 95% - Freisa 5%

PRODUCTION AREA

- *Municipality* Castagnole Lanze
- *Soil* clay-calcareous with a some sand
- *Exposure* West
- *Altitude* 250 mt a.s.l.

WINEMAKING

- Light destemming of the grapes
- 15-days alcoholic fermentation in steel vats, with frequent pumping over
- The fermentation took place at temperature between 26 / 30 °C
- The wine stays for 30 days with the skins, before being transferred into barrels
- It spends about two years in wood before being bottled unfiltered during the days of a waning moon

ORGANOLEPTIC PROFILE

- Ruby-red colour and full-bodied wine
- Floral and fruity aroma of concentrated berries and tar with hints of blackberry
- Refreshing acidity, rich and soft tannins finesse, excellent balance, great complexity, integration and a long lingering finish

SERVING TEMPERATURE

- 17 / 18 °C

note

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Crocera

MONFERRATO
DENOMINAZIONE DI ORIGINE CONTROLLATA
ROSSO



GRAPE VARIETY

- Nebbiolo 98% - Barbera 2%

PRODUCTION AREA

- *Municipality* Castagnole Lanze
- *Soil* clay-calcareous
- *Exposure* West
- *Altitude* 380 mt a.s.l.

WINEMAKING

- Grapes are carefully harvested by hand
- 15-days alcoholic fermentation in steel vats, with frequent pumping over
- The fermentation took place at temperature between 26 / 30 °C
- The wine stays for 20 days with the skins, before being transferred into barrels
- It spends about two years in wood before being bottled unfiltered during the days of a waning moon

ORGANOLEPTIC PROFILE

- Ruby-red colour and full-bodied wine
- Floral with aroma of dried roses, mint, licorice, spice and truffles
- Elegant with strong, yet balanced and silky tannins; long and persistent finish

SERVING TEMPERATURE

- 17 / 18 °C

note

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MOSCATO D'ASTI
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Prà D'one



GRAPE VARIETY

- Moscato bianco 100%

PRODUCTION AREA

- *Municipality* Castagnole Lanze
- *Soil* calcareous
- *Exposure* South West
- *Altitude* 340 mt a.s.l.

WINEMAKING

- The grapes are crushed, pressed and naturally clarified
- The juice is stored without sulfites, at low temperature in order to naturally prevent fermentation
- We add yeast and the temperature is increased to 12 / 14 °C
- Alcoholic fermentation occurs in stainless steel autoclave to preserve natural CO₂
- There is no malolactic fermentation which preserves acidity, varietal fruit character and freshness

ORGANOLEPTIC PROFILE

- Pale sunshine yellow in colour
- Intense aromas of peaches, rose petals and ginger
- On the palate it is delicately sweet and pétillant with a balanced acidity, good complexity with a finish of fresh apricots

SERVING TEMPERATURE

- 6 / 8 °C

note

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Passito

PIEMONTE
DENOMINAZIONE DI ORIGINE CONTROLLATA
MOSCATO



GRAPE VARIETY

- Moscato bianco

PRODUCTION AREA

- *Municipality* Castagnole Lanze
- *Soil* clay calcareous
- *Exposure* South West
- *Altitude* 350 mt a.s.l.

WINEMAKING

- Defoliation and the reduction of grapes is taken place at the start of September to allow sunlight and air to reach the remaining fruit
- The main branch is cut to let the grapes dry out; they are left on the branch until end of October
- The grapes are gently pressed; the juice is fermented in barriques for 2 months
- It is then aged in wood casks for approximately one year

ORGANOLEPTIC PROFILE

- Golden yellow colour with bright amber reflections
- Intense fruity perfume
- rich and enduring honey flavour

SERVING TEMPERATURE

- 10 / 12 °C

note

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In the Summer of 2006, the old barn and cowshed were converted to a three bedroom, three bath ensuite apartment. There is a full service and well equipped kitchen and dining area. Outside, a very large, but private terrace with stunning and panoramic views of the Langhe Hills. Beyond are imposing snow covered Alps and the high peaks of Monviso where the historically important Po river is born. Also to be enjoyed are views of the nearby hilltop medieval village of Castagnole delle Lanze where full services like a grocer or restaurants can be found.

We would be delighted to invite you to visit our cellar, taste our varied wines and walk the vineyards. If you'd like a convenient location to explore the Piedmont region, stay with us!

For more information about our wines, the winery and our agriturismo, please go to www.galarin.it



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