



CASCINA CHICCO
azienda agricola

The Roero

This noble land lies in the heart of the hills of wine to the left of the River Tanaro between the Langhe and Monferrato. A landscape crowned with towers and castles that still look over uncontaminated beauty of the wild “rocks”, rolling hills of woods, vegetable plots, farmhouses, peach orchards and sumptuous vine-yards, proof of an antique yet ambitious farming labour.

The Hills of wine

As proven by the archives, this has always been a land for wine. In documents in Canale dating back to 1303 one of the most antique quotes mentioning Nebbiolo can be found. Arneis created a toponymy here in the XV century. The Favorita goes back to 1676 with its wine making in the prestigious cellars of Conti Roero of Vezza and Guarene. The rustic Barbera is still a part of the noble farming culture here.



The Land

The sea abandoned these lands about 1,5 million years ago, at the end of the Tertiary age, revealing a labyrinth of hills. It is made up of yellowish Pliocene sand, with a base of layers of light blue clay, and ridges of continental sand and pebbles. These dry lands where there is little possibility of retaining the water from the few and far between rainfalls, but with a sufficient amount of limestone and useful microelements, a continental climate and the best amount of sunlight also during the winter on the rolling slopes of vine-yards, represent an ideal ecosystem for building the best elements of quality and typical wines of the Roero.

The Azienda Agricola Cascina Chicco has deep roots in the heart of the Roero and interprets the extraordinary and beautiful farming culture along with the passion for its vine-yards and wines. The consolidated tradition of grape growers now has the precious help of up-to-date oenological equipment, and the company has also purchased various vine-yards on the best slopes of the area: along with the first hectares on the historical ridges of Canale (Anterisio, Mompissano), there are now the sunny lands of Vezza d’Alba (Valmaggiore), Castellinaldo (Granera Alta, Bric Loira), Castagnito and recently in Monforte d’Alba (Castelletto and Ginestra). Today Cascina Chicco proudly works on 50 hectares of vine-yards, all of which are on hillsides, producing a greatly appreciated amount of Arneis, Favorita, Nebbiolo d’Alba, Barbera d’Alba, Roero, Barolo and two metodo classico sparkling wines.

The vineyards in the Roero area

Anterisio

In the middle of the 1200s the Astigianis burnt the village of Anterisio to the ground; but the name still survives thanks to the neighbours of Canale. The name evokes documented disputes amongst various feuds. Since the middle ages the Roero, and since 1512 the Malabaila families, appreciated the excellent quality of the lands and the microclimate of these slopes that are particularly suitable to growing exceptional vines like the Arneis. They represent the nobility of the lands well, showing a vigorous aspect with robust vine-shoots that are straight and upright; characters that, for a certain period, gave them the name “white nebbiolo”.

Granera Alta

The “Cassina della Granera nuova”, found on the “border” of Castellinaldo, belonged to the Counts of Malabaila in Canale. The etymology probably refers to an antique granary that received the local harvests until the excellent exposures on this ridge were then transformed into vine-yards, as documented in the mid 1700s.

Mompissano

One of the historical “ridges” of Canale, with the typical “tower” of the past few centuries; but during the partisan resistance, a perfect place for a look-out and defence, as reported in a document dating back to 1534: “...fieri solent custodiae tempore belli”.

Bric Loira

There is etymological mystery in the antique name of this vine-yard, that gives such a well structured sumptuous barbera. Only the belief in its own prestige allows this wine such irony: the “loyra” or “vinum limphatum” was, in fact... the light wine obtained from extreme pressing in the torque, after having thrown water on the grape skins that were already drained (“arcaplé”); a gift from the landowner to the workers in the cellar and the household.

Valmaggiore

Valmaggiore (“Varmau”), this village of Vezza may be proud of the exceptional quality of its nebbiolo. In fact in 1600, amongst the many important matters Filippo of San Martino di Agliè had to discuss with Madama Reale, Maria Cristina of France, to whom he acted as an advisor, he often encouraged that the royal cellar of “Varmau black wine” should never be neglected. The same wine that is now called “nebbiolo”, was also found in the cellars of the Counts of the Roero of Guarene in 1700, in “sweet”, “aged”, and “dry” versions. The prestigious tradition has never proven to be wrong even today.



The Wines



ROERO ARNEIS Anterisio

Vine-yard: Anterisio - Canale.

Grape variety: Arneis.

Exposure: eastern slope.

Colour: straw yellow with greenish reflections.

A longer than usual maceration is carried out between skin and must, an interesting choice for a white wine, and temperatures are kept cold during all winemaking operations. The aroma is intense and persistent with notes of apricot and apple, ending with chamomile. In the mouth, it is sapid and harmonious with good structure and a interesting acidity.



LANGHE FAVORITA

Grape variety: Favorita.

Colour: pale gold with greenish reflections.

The name recalls how the grape and its wines were one of the favorites of the royal courts of the Roero. Its pale green-yellow reflections evoke the sun in the Ligurian sky; the grape variety, in fact, is the same as the Vermentino grape that arrived in the Roero area along the olive oil and salt routes. The aroma is delicate and has notes of citrus, linden, and exotic fruits. In the mouth, it is fresh and elegant with a final note of hay.





BARBERA D’ALBA Bric Loira

Vine-yard: Bric Loira - Castellinaldo.
Grape variety: Barbera.
Exposure: southern slope.
Colour: very intense burgundy red, impenetrable.
Ageing: oak barrels.

A rich, sumptuous and fascinating bouquet with a hint of red fruit and a final touch of vanilla and liquorice.
A rich powerful full bodied taste.
The elegance is surprising and embraces the palate recalling prune jams and dried grapes.

BARBERA D’ALBA Granera Alta

Vine-yard: Granera Alta - Castellinaldo.
Grape variety: Barbera.
Exposure: south eastern slope.
Colour: strong ruby red with purple reflections.
Ageing: oak barrels.

The fragrances recall woody undergrowth, black cherry, and a final, light note of Oriental spices.
In the mouth, the wine is powerful but very soft.
It tastes of ripe, red fruits, sweet cherry, and has a full body with a persistent finish.



ROERO Valmaggiore RISERVA

Vine-yard: Valmaggiore - Vezza d’Alba.
Grape variety: Nebbiolo.
Exposure: south western slope.
Colour: intense ruby red.
Ageing: oak barrels.

Rich and immediate aromas with hints of violet, raspberry and blackberry, enhanced with elegant touches of spice.
It is rich and well-structured in the mouth, beginning with sensations of violet and cacao and ending in the powerful tannins that carry on its taste perceptions for a long finish.

ROERO Montespinato

Vine-yard: Montespinato - Castagnito.
Grape variety: Nebbiolo.
Exposure: south eastern slope.
Colour: intense ruby red.
Ageing: oak barrels.

Captivating aromas of raspberry and nuances of rose and vanilla. In the mouth, it has soft tannins that balance the warmth of its substantial body.
Traces of dried red berries, currant, and raspberry.





LANGHE NEBBIOLO

Grape variety: Nebbiolo.
Colour: burgundy red.
Ageing: oak barrels.

This wine has a composed, heavenly, and elegant bouquet; there is a hint of violets, morels and, as it evolves, a particular sensation of spices.
The taste is delicate yet full bodied and aristocratic.

NEBBIOLO D’ALBA Mompissano

Vine-yard: Mompissano - Canale.
Grape variety: Nebbiolo.
Exposure: south western slope.
Colour: burgundy red.
Ageing: oak barrels.

With a complex fragrance, this wine is aristocratic and elegant with notes of redcurrant, bilberry, licorice and spice. In the mouth, silky and warming with soft tannins that distinguish its richness. Its aromas and flavors evolve, developing through mature fruit and vanilla.



ARCASS

Late harvest.

Grape variety: Arneis.

The wine’s name is a word for an athletic move in the area’s most traditional sport, Balon. The arcass represents the indomitable country pride and its people’s ability to bounce back after any difficulty. The color is a brilliant gold-amber. On the nose, it has a clear aroma of dried fig and dates, honey and citrus fruits. Harmoniously sweet and fresh in the mouth.

BIRBET

Partially fermented most.

Grape variety: Brachetto.
Colour: light ruby red, slightly fizzy with froth

Obtained from the “long Brachetto bunch” this is a wine for parties, the wine “for ladies” as per Roero farming tradition. The bouquet is aromatic, luxuriant and wins you over with a clear hint of fresh fruit, roses, and petals of autumn flowers. The taste is sweet, soft, persuasive and aromatic that is typical of the very persistent grape.





CUVÉE ZERO

Metodo Classico Extra Brut.

Grape variety: Nebbiolo 100%

Wine-making: grapes are set to a low pressing after the harvesting, after that there is the first fermentation which exalt the wine's characteristics.

After 6 months in steel we go on with bottling for the second fermentation.

The wine takes the foam with the constant temperature of 12°-13°C.

Refinement: 36 months in the bottle on its lees at the constant temperature of 12° - 13°C.

Tasting notes: a straw- yellow colour, with light green reflection; the really thin perlage and its fresh aroma raises ferment and bread crust impressions.

In mouth it's really fresh, dry and persistent.

It's perfect as aperitif, or with fish, vegetables, white meat courses.

Temperature of tasting: 6°- 8°C.



CUVÉE ZERO ROSE'

Metodo Classico Extra Brut.

Grape variety: Nebbiolo 100%

Wine- making: after a low pressing post harvesting, there is the first fermentation which exalt the wine's characteristics.

Wine have to stay 6 months in steel, so we go on with bottling for the second fermentation. The wine takes the foam with the constant temperature of 14°C.

Refinement: 36 months in the bottle on its lees at the constant temperature of 12° - 13°C.

Tasting notes: a light rosè colour, as face powder or onion peel. The perlage is really thin and persistent.

The smell raises nebbiolo's characteristics, as raspberry, violet and bread crust.

In mouth it's dry, persistent and fresh flavor.

It's the ideal wine for an aperitif, marinated or raw fish, steak tartare, and crustacean soup.

Temperature of tasting: 6°- 8°C.

The vineyards in Monforte

Cascina Chicco founded the vineyard for the production of Barolo e Barolo Riserva in the heart of the denomination zone, in the Borough of Monforte d’Alba, in one the historically renowned areas for the cultivation of nebbiolo grapes. The estate is over 6 hectares in località Grassi, on the border of Castelletto, which was once a borough itself, in an exclusive area called Ginestra. This land has always been considered one for great wines and was quoted by Fantini in 1800 as a part of Monforte that is able to obtain a Barolo wine of “a superior excellence”.



BAROLO Rocche di Castelletto

Vine-yard: Castelletto - Monforte d’Alba.
Grape variety: Nebbiolo.
Exposure: southwest and west.
Colour: intense shades of ruby red.
Ageing: oak barrels.

On the nose, this wine is elegant, with complex notes of raspberry, licorice, and spices. It is full-bodied, powerful, and balanced by the sweetness of the tannins that characterize its lasting impression on the palate.

BAROLO Ginestra RESERVE

Vine-yard: Ginestra - Monforte d’Alba.
Grape variety: Nebbiolo.
Exposure: south.
Colour: intense shades of ruby red.
Ageing: oak barrels.

Yield per vine is low and the harvest is done by hand by specialized vineyard workers. After crushing and fermentation time, the maceration is carried out for a total period of 40-45 days. Elegant and very pleasing, it gets its persistence from its smoothness and good, tight tannins. Very long finish. Such a drinkable wine that it can be paired with almost any dish.



