

IMPORTED BY
OLIVER MCCRUM WINES
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LA CASACCIA WINERY

CELLA MONTE * PIEMONTE

The Barbera grape is grown widely in Piedmont. One of the best areas for this variety (albeit not the best-known) is the beautiful Monferrato, near the town of Asti, where old vineyards are mixed with meadows and cornfields (La Casaccia also produces stone-ground polenta, from an heirloom variety of corn). La Casaccia is an old estate with very old cellars carved out of the solid rock beneath the winery, as used to be common in this little town of Cella Monte. It was taken over a few years ago by Giovanni Rava and his wife Elena, who inherited the winery. Their wines are organically grown (the first year of certification will be '09), carefully made and very expressive of their variety and 'territorio'. None of the wines I import from them are aged in wood, which means that the flavors from the vineyard are expressed directly in the bottle; they are pure, fresh and distinctive. Visit their web page: <http://www.lacasaccia.biz/>.



BARBERA D'ASTI

The best Barberas from the Monferrato area show a clear raspberry flavor, subtly different from the almost cranberry character of Asti examples. This expressive fruitiness is balanced by fresh acidity, making the wine very useful with food.

Great value. (Tasting note: middling red color with violet rim; aroma of ripe raspberries and other red fruits; medium-weight palate with an attractive balance of fresh acidity and ripe fruit flavors.)



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GRIGNOLINO DEL MONFERRATO CASALESE

Grignolino is a very distinctive grape variety, native to Piedmont. It combines pale, Pinot-like color with mouthfilling grip and strawberry/rhubarb fruit flavor. It is one of the classic matches with salumi, and it also compliments a broad range of rich and flavorful foods. This bottling is fermented and aged in stainless steel for a direct, fresh, straightforward style. Twenty minutes in the refrigerator brings out the fruit. (Tasting note: very pale color, almost like a dark rosé, but assertive and very distinctive on the palate; aroma and flavor of strawberries, angelica and a hint of rhubarb. Outstanding with cured meats.)

