

CASCINA GALLETTO

The road which connects Santo Stefano Belbo to Mango ascends alongside the hillsides of the Valdivilla where, for three generations, the Perrone family has cultivated an eight hectare (20 acre) estate with some of the best vineyard sites of the entire zone.

The estate produces only wine and is directed by Mario Perrone and with his son Mauro, assisted by Mario's wife Maria and Mauro's wife Bruna. All the work is done with the maximum respect for an important tradition: Guyot pruning, organic fertilizers, spraying against plant diseases and insect pests which uses only the Bordeaux mixture and powdered sulfur.

Much care is given to how the wines themselves are presented - the labels, the bottles, the packaging have all been studied not only with an eye to a certain image which the estate wishes to present but also with an important consideration of tradition.

The most significant product is the Moscato d'Asti Ca' del Re, a single-vineyard DOCG wine, the inimitable expression of these Langa hills, which is accompanied in the product line by a sweet, aromatic must, a part of the local tradition which has been recently rediscovered. This is a wine which has always been served fresh and cool, a welcome thirst-quencher on summer days or a pleasurable wine to toast one's friends with.

Then there is the Brachetto, a rare Piedmontese wine which is finding new glory in the hills of the Valdivilla.

The Favorita is the newest labor of love of Mario, who has demonstrated that here as well a high quality white wine can be obtained, as good as that of many other more famous zones.

Both the Barbera and the Dolcetto d'Alba are major DOC wines, and the Perrone versions are available in the better restaurants of the zone.

We, in our direct and sincere simplicity, await you, perhaps for a snack in our family tavern, in the hope that we will get to know one another and that you will discover wines which we dedicate ourselves to constantly improving.

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

This wine is the product of the vinification of Moscato grapes harvested in our proprietary vineyards in Valdivilla (Santo Stefano Belbo), a zone with a historic reputation for fine Moscato. The soil is a white, calcareous marl mixed with sand and sandstone. The grapes are deliberately picked late in order to obtain the maximum sugar levels and give, when pressed, a dense and perfumed must which, after a brief settling, begins its initial fermentation. This is soon blocked by a series of filtrations. The refermentation, which gives the wine its frizziness, its light sparkle, further develops the fine aromas of the Muscat grape, the more complex bouquet with floral and honeyed notes, which set off the golden hue of the wine's color and its delicate perlage. Lightly sweet and lightly alcoholic, it is the ideal accompaniment to petits fours and a delight to simply drink on its own, a wine for conversation and for pauses in the daily work.

DOCETTO D'ALBA D.O.C.

Dolcetto takes its name from the pleasureable sensations of the Dolcetto grape itself, the low acidity which makes it seem sweet to the taste. The grapes which are harvested in our "Camp Caret" vineyard are fermented with the cap submerged for a period of ten days and give a deep, ruby and purple colored wine with a vinous and fragrant aroma. The velvety flavors, full and with hints of almonds, make this a wine which can be drunk during the entire meal. It can last for several years, but is already quite drinkable the summer after the harvest. In Piedmont, Dolcetto is traditionally served to a group of friends along with a semi-aged cheese, seasoned with a drop of fine olive oil.

FAVORITA D.O.C. Langhe

Favorita is a native grape of the province of Cuneo and has recently been relaunched by Alba producers in order to offer demanding consumers a wine which can compete on equal terms with those made from other, more famous grapes. The wine reaches good levels of alcohol but, at the same time, maintains a very pleasureable freshness. A short cold maceration on the skins amplifies the delicate aromas which recall those of apples and tuberose flowers. The flavors are balanced, but elegant and aromatic, dry and inviting, those of a wine to be drunk young to maximize its fragrance. It is cheerful, carefree aperitif, an ideal accompaniment to the fish or vegetable hors d'oeuvres which open a meal, goes very well with risotto, and is superb with light fish dishes or with snails.

BARBERA D'ALBA D.O.C.

Barbera is part of the history of Piedmont and reflects the strong and generous character of its people. Our Barbera is produced from the grapes of our "Campo Castagna" vineyard, from a calcareous clay soil which gives a spicy note to the wine. An intense ruby red when young, it develops rich garnet highlights as it ages. Lively and refreshing when young, it gradually develops body and structure and a full and nuanced bouquet. It is a wonderful accompaniment to stewed meats and to fowl and also goes very well with spit-roasted game and roasts.

BRACHETTO D.O.C. Langhe

This wine is produced from Brachetto grapes - along with small percentages of Freisa and Moscato Nero - grown in our proprietary vineyard in Valdivilla (Santo Stefano Belbo). A calcareous soil mixed with sand gives the wine unique characteristics, aromatic and balanced. The color is a light and brilliant cherry red with garnet tints. As it ages, the wine expresses ample aromas of geraniums and the dog rose. Delicately sweet, soft and full, lightly sparkling and with moderate alcohol, it goes incomparably well with petits fours and with a Brachetto sabayon, a unique Piedmontese speciality.

SAN MARTINO partially fermented white grape must

This wine is obtained from Moscato grapes and fermented in the same way as the Moscato d'Asti D.O.C.G.. It is low in alcohol with a pleasureably refreshing presence of acidity, of carbon dioxide which gives it a light sparkle, and of a lovely light sweetness which is never heavy or cloying. It should be served at 8° centigrade (47° Fahrenheit) in wide Champagne style goblets.

BRICCHET, partially fermented red grape must

A wine produced from Brachetto grapes and fermented with the exact same procedure as the Brachetto D.O.C. Langhe. Low in alcohol, very fruity, fresh in flavor, it is an excellent match with fresh fruit and fruit salad, but very good on its own as well, an ideal accompaniment to conversation and company. A textbook wine for young drinking, it should be served in Champagne-style goblets for sweet sparkling wines.

June, 5, 2005