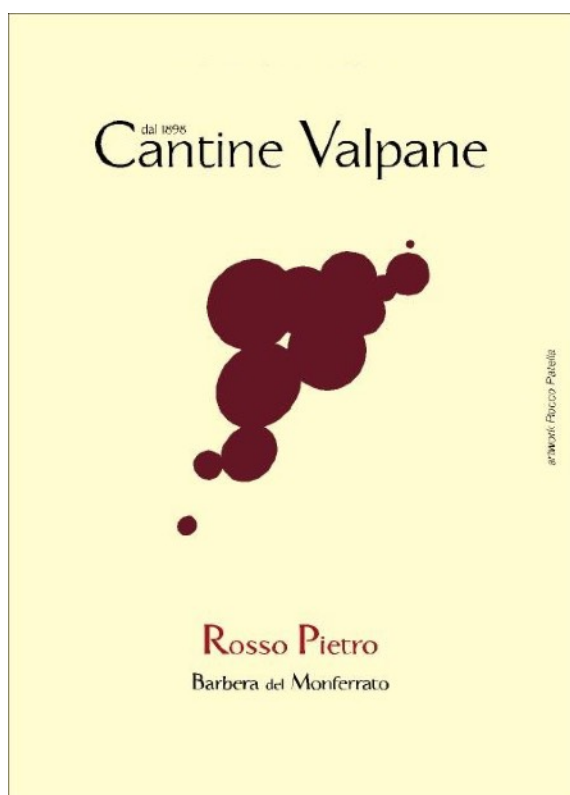


# Cantine Valpane

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## Rosso Pietro Barbera del Monferrato DOC



It is simply called "Rosso Pietro", not only because it is the red wine at the base of the Pietro Arditì range, but also in reference to his red beard - although today, jokingly speaking, he claims that the name should be updated to "Grigio Pietro" (Grey Pietro)!

Grapes: Barbera

Vineyard: 4 ha, planted in 2000/2005

Soil: clay, limestone

Fermentation: in cement tanks for 21-23 days

Aging: 10-12 months in stainless steel and cement, before bottling

Aging: 3 months in the bottle before sale

Alcohol: 13.5%

### Available commercialised vintages:

- 2015

It is a mono-varietal Barbera of Monferrato DOC, with the typical and characteristic scents of Barbera del Monferrato Casalese.

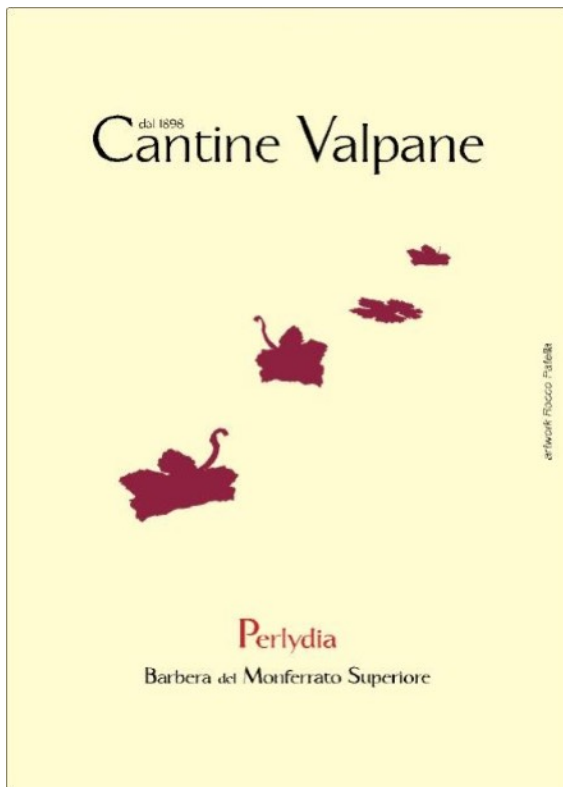
The aroma of black cherry and black currant stands out in the nose, followed by fern and cloves, while in the mouth it has an excellent drinkability with a lingering finish of acidy fruits.

It is the typical "all meal" wine, pleasant and versatile with any type of cuisine.

# Cantine Valpane

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## Perlydia Barbera del Monferrato Superiore DOCG



Grapes: Barbera

Vineyard: 1.5 ha, planted in the year 2000

Soil: clay, limestone

Fermentation: in cement tanks for 21-23 days

Aging: 2-5 years in stainless steel, cement and wood (6 months), before bottling

Aging: 1 year in the bottle before sale

Alcohol: 14.5%

It is a pure Barbera del Monferrato Superiore DOCG.

The fruity cherry and blackberry notes stand out in the nose, while in the mouth its dry, frank taste wraps like a long-awaited embrace.

It goes well with rich first courses and second courses of meat

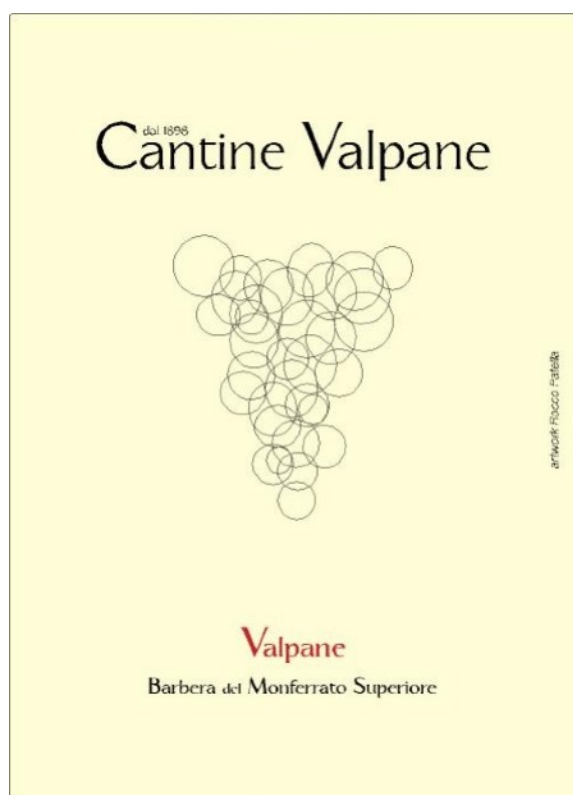
### Available commercialised vintages:

- 2010 | 2009 | 2004

# Cantine Valpane

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## Valpane Barbera del Monferrato Superiore DOCG



### Available commercialised vintages:

- 2009 | 2007

Grapes: Barbera 85%, Freisa 15%

Vineyard: 1.5 ha, planted in the year 2000

Soil: clay, limestone

Vinification: separate vinification for the Barbera grapes and Freisa grapes

Fermentation: in wood for 21-23 days

Aging: Barbera for 1-3 in large wood of 30HL up to assembly

Aging: Freisa for 1-3 in steel until assembly

Aging: after assembly, for 18-24 months in 500-liter tonneaux

Aging: 1 year in the bottle before sale

Alcohol: 14.5%

It is a Barbera del Monferrato Superiore DOCG fermented in wooden vats and then aged in 500-liter tonneaux. Following this, is the assembly with Freisa in a percentage not exceeding 15%.

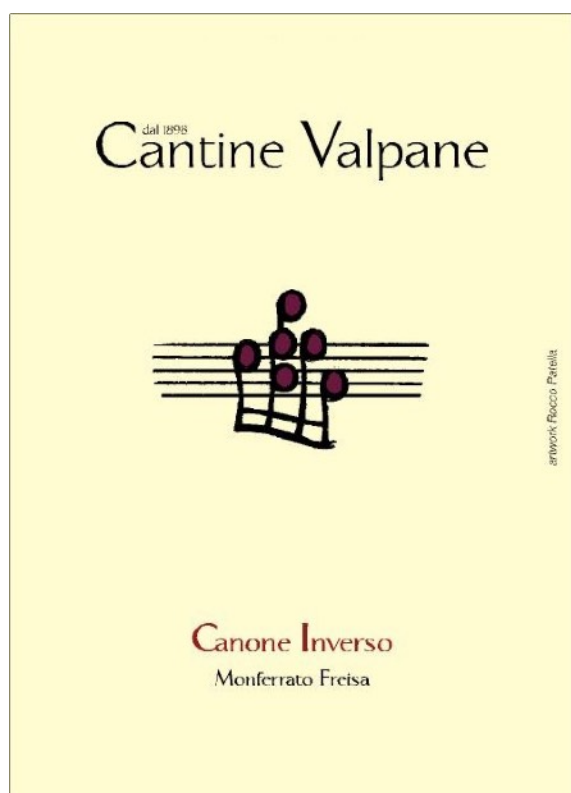
The body and complexity of Barbera enriched by the spiced aromas of the wood integrate with the fruity raspberry of Freisa, creating a great wine with a harmonious and balanced body, underlined by the persistent finish.

Ideal with roasts, braised meats and seasoned cheeses.

# Cantine Valpane

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## Canone Inverso Monferrato DOC Freisa



### Available commercialised vintages:

- 2013 | 2012 | 2011 | 2010

The canon is a musical structure where different voices and instruments express the same melody at overlapping intervals. The inverse canon is instead a musical structure in which the leading voice performs a melodic line and the follower performs it with contrary motion.

Many people see Freisa as a small and lively wine, to be drunk young. The name is therefore music in words, because the wine is the inverse of the canonical style (understood as traditional, accepted) of Freisa.

*Canone Inverso* by Paolo Maurensig is also the title of the book that Pietro particularly loves.

Grapes: Freisa

Vineyard: 1 ha, planted in the year 2000

Soil: clay, limestone

Fermentation: in stainless steel for 21-23 days

Aging: 12-18 months in stainless steel and cement, before bottling

Aging: 6 months in the bottle before sale

Alcohol: 12.5%

It is a pure Freisa that subverts the more "canonical" form (young and lively wine) to make it a wine of great structure and character.

Ruby red colour. Intense nose of red fruit enriched with spiced and slightly herbaceous notes, while in the mouth it has a good balance, soft and fresh in closing with non-aggressive tannins.

While dining you will discover its ability to accompany both second courses as well as fruit and chocolate.

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Cantine Valpane - Pietro Arditi Azienda Agricola

Cascina Valpane 10/1 - I5039 Ozzano Monferrato (AL) - Italy

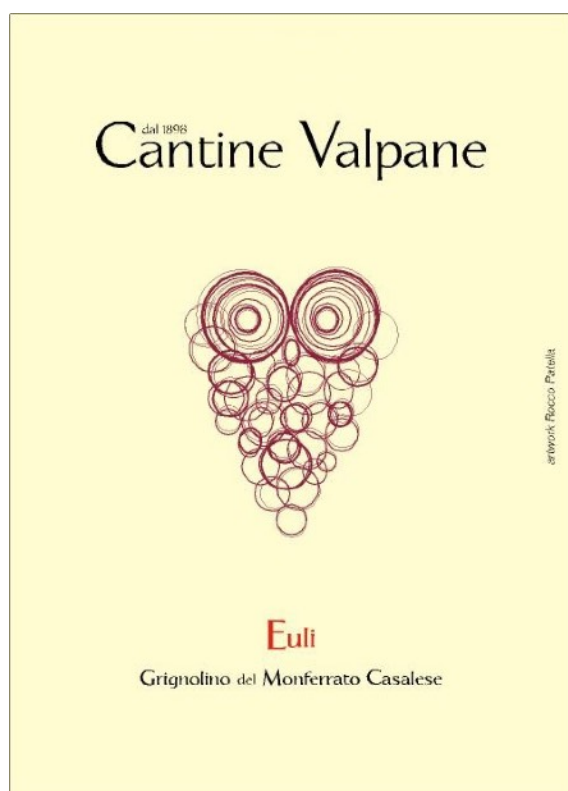
Tel. e Fax. (+39) 0142 486713 - email [info@cantinevalpane.com](mailto:info@cantinevalpane.com)

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# Cantine Valpane

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## Euli Grignolino del Monferrato Casalese DOC



The name "Euli" comes from the Longobard tribe that once lived in the area where the vineyard stands.

The tribe was called "*Ueel Waigkika*", which in the contemporary German language was written "*Euli-iup-pina*": *euli* = owl, *pina* = tall/above, *iup* = Jupiter, so "the owl which is taller than Jupiter".

Today, many owls live on beams in Valpane, and the name Euli is a sort of homage to them.

Grapes: Grignolino

Vineyard: 2 ha, planted in the year 2005

Soil: clay, limestone

Fermentation: in stainless steel for 21-23 days

Aging: 12-18 months in stainless steel and cement, before bottling

Aging: 6 months in the bottle before sale

Alcohol: 13.0%

### Available commercialised vintages:

- 2015

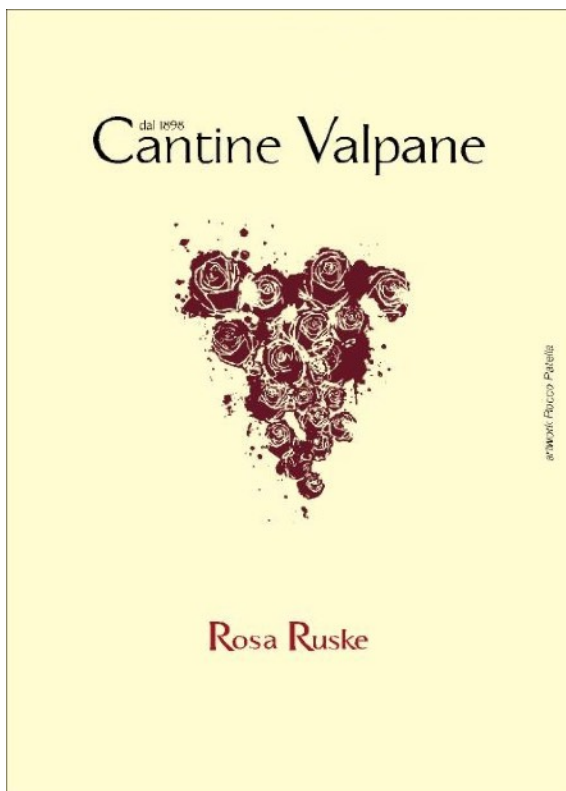
The colour is a light ruby, bright, with light scarlet and small purple nuances. The olfactory note is delicate with wild berries and aromatic herbs. In the mouth, it is thin and rich with notes of pepper and spices and has a slightly tannic and persistent finish.

Try it also in an original combination with fish.

# Cantine Valpane

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## Rosa Ruske Vino Rosso



The name "Ruske" wants to recall "Ruschena", the surname of Pietro's cousin, who is the owner of the vineyard from which the autochthonous grapes of this wine come from.

Grapes: local autochthonous

Vineyard: 1 ha, planted in 2/3 1970, 1/3 2005

Soil: clay, limestone

Fermentation: in cement for 23 days

Aging: in cement for a year

Alcohol: 13.5%

### Available commercialised vintages:

- 2016