

CASCINA GIAMBOLINO

Wine makers and farmers in Piedmont

Welcome in our wine farm!

We cultivate our own vineyards to vinify
Derthona Timorasso and Monleale Barbera,
excellences of Colli Tortonesi D.O.C.

We breed animals and make fine cold cuts,
handing down a family tradition.



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CASCINA
GIAMBOLINO

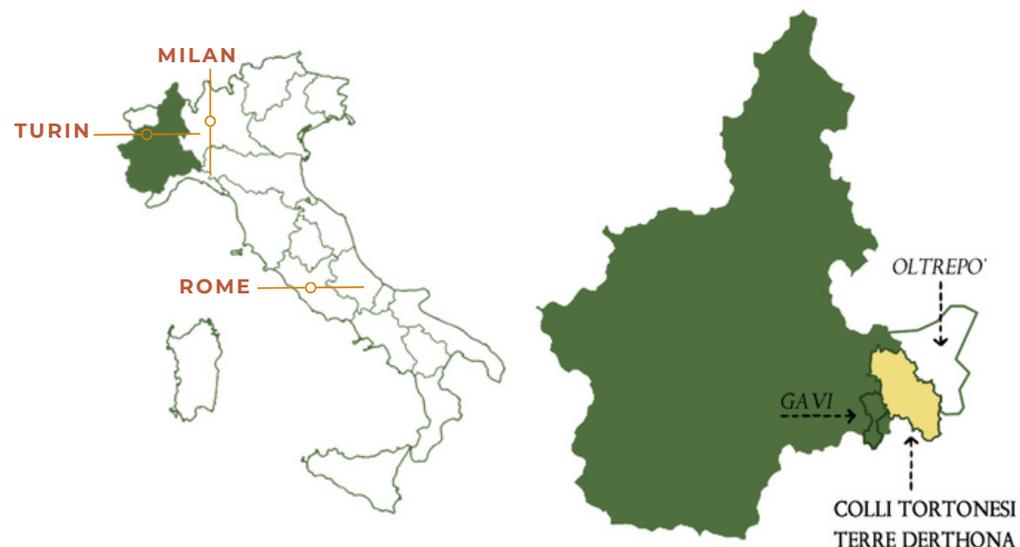


Where?

ITALY - PIEDMONT - TERRE DERTHONA

Cascina Giambolino is located in the area of production of Colli Tortonesi D.O.C. wines, today known as Terre Derthona, due to the production mainly of Derthona white wine, made from Timorasso grapes, native variety of this territory.

This area is at the intersection of four regions, Piemonte, Lombardia, Emilia Romagna and Liguria, and is a bridge between two other important wine territories, which are Gavi and Oltrepò Pavese.



TERRE
DERTHONA

Wine appellations

DERTHONA TIMORASSO

Timorasso white grape variety is now vinified to make Colli Tortonesi D.O.C. Timorasso, but all wine makers started to use *Derthona* as commercial name to link the wine to the native territory of Timorasso grapes.

Derthona is the roman name of *Tortona*, the main city of the territory.

Colli Tortonesi Wine Consortium is now working to obtain the new official denomination Colli Tortonesi D.O.C. Derthona, for this excellent white wine, considerable a *fine wine* because, thanks to its great structure and long life, it increases value with time.

MONLEALE BARBERA

Barbera is a very common red grape variety in Colli Tortonesi, the best expression of its vinification is Colli Tortonesi D.O.C. Monleale, 20 month of ageing, 6 of them with refinement in barrels. Monleale is an official D.O.C. subzone since 2005 and *Monleale* is the name of a wine village in Curone Valley.



◀ Timorasso grapes harvested by Cascina Giambolino in 2022



▶ Barbera grapes in pre-harvest sampling

Exploded diagram of the D.O.C.: Cascina Giambolino vineyards are located in Villaromagnano municipality, so the production of both Derthona and Monleale D.O.C. is allowed.

D.O.C. AND SUBZONES



COLLI TORTONESI D.O.C.

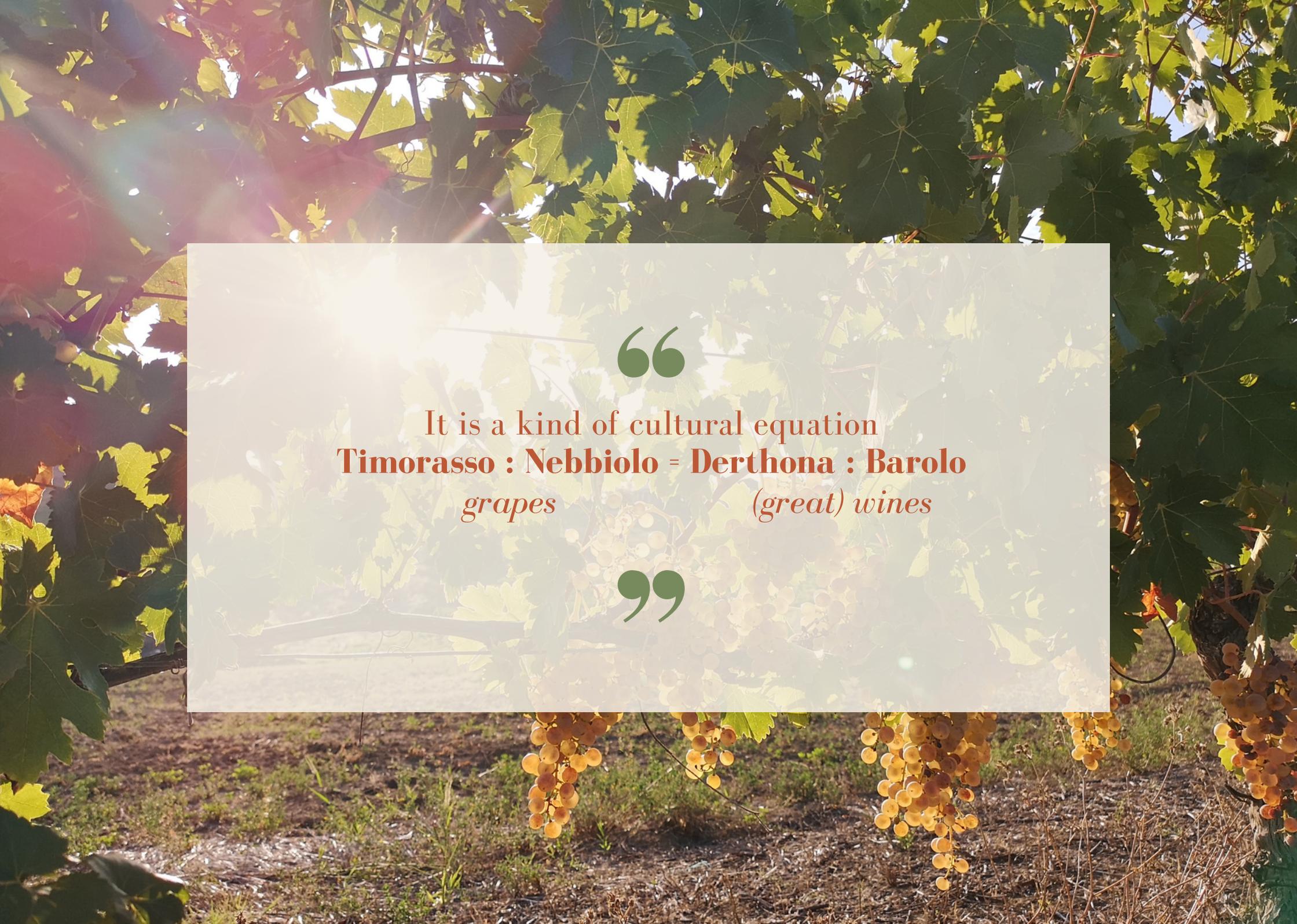


DERTHONA SUBZONE



MONLEALE SUBZONE





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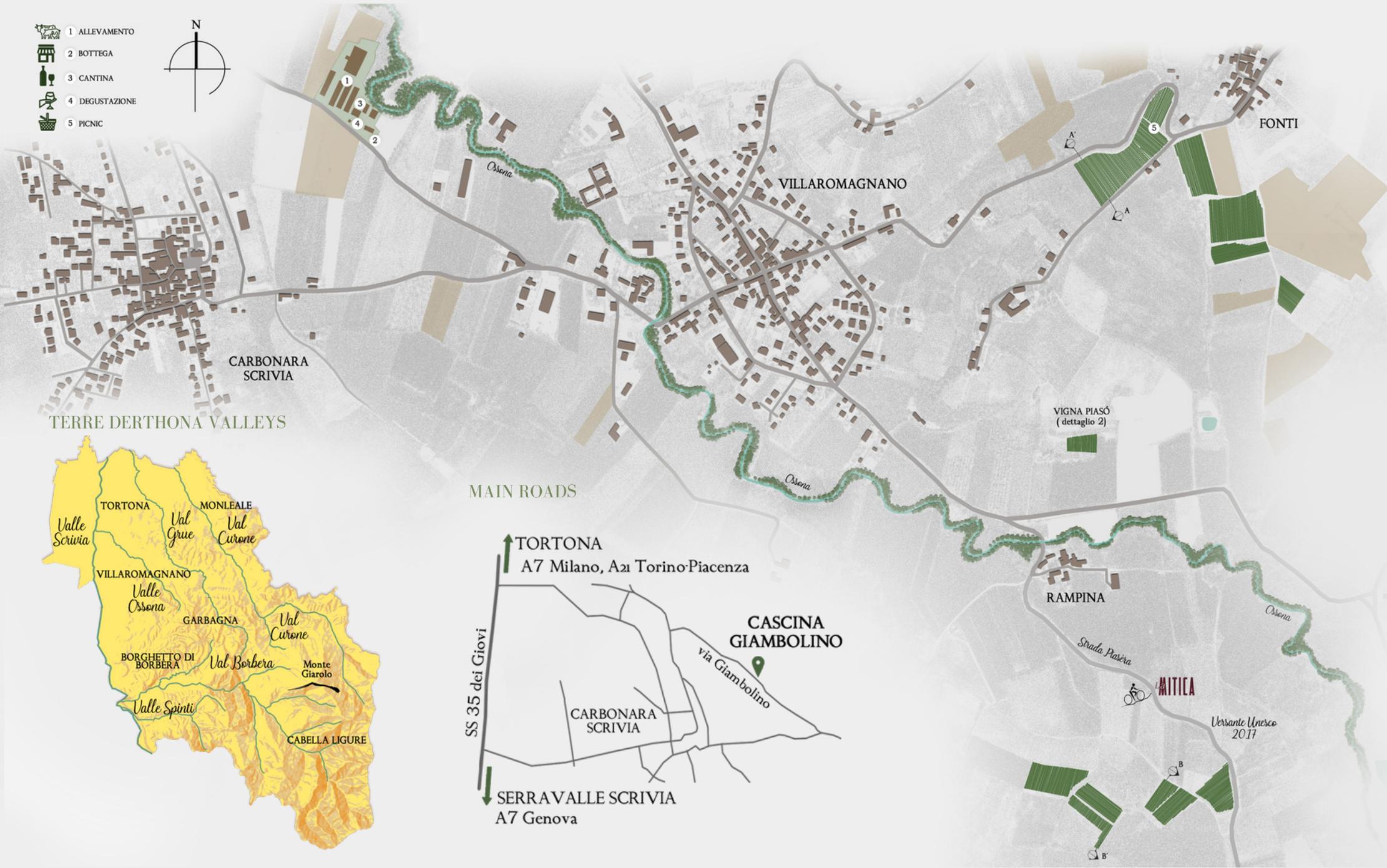
It is a kind of cultural equation
Timorasso : Nebbiolo = Derthona : Barolo
grapes *(great) wines*

”

Ossoa Valley

05 // CASCINA GIAMBOLINO: PRODUCTION SITE AND VINEYARDS

- 1 ALLEVAMENTO
- 2 BOTTEGA
- 3 CANTINA
- 4 DEGUSTAZIONE
- 5 PICNIC



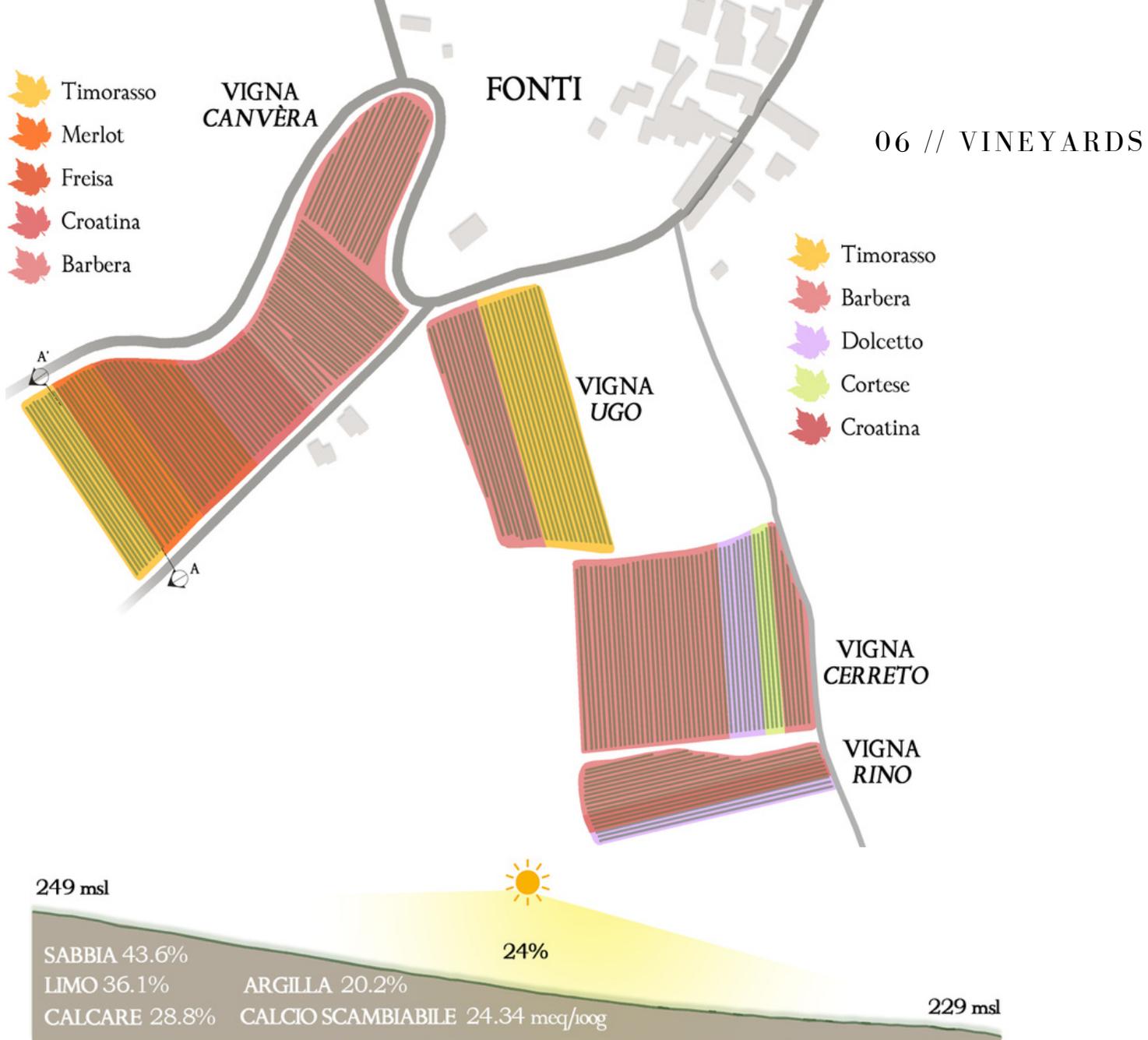
Fonti

The vineyards cover about 10 hectares in the hamlets of Fonti and Rampina, in the municipality of Villaromagnano.

The highest vineyards are those of Fonti, with slopes of 24% (229-249 msl) and exposure South West and South East.

Here the soils are quite calcareous and more suitable to accommodate the vines for long-lived white wines, such as those of Timorasso.

Derthona Timorasso is from Canvèra vineyards, while Ugo vineyard has yet to come into production.

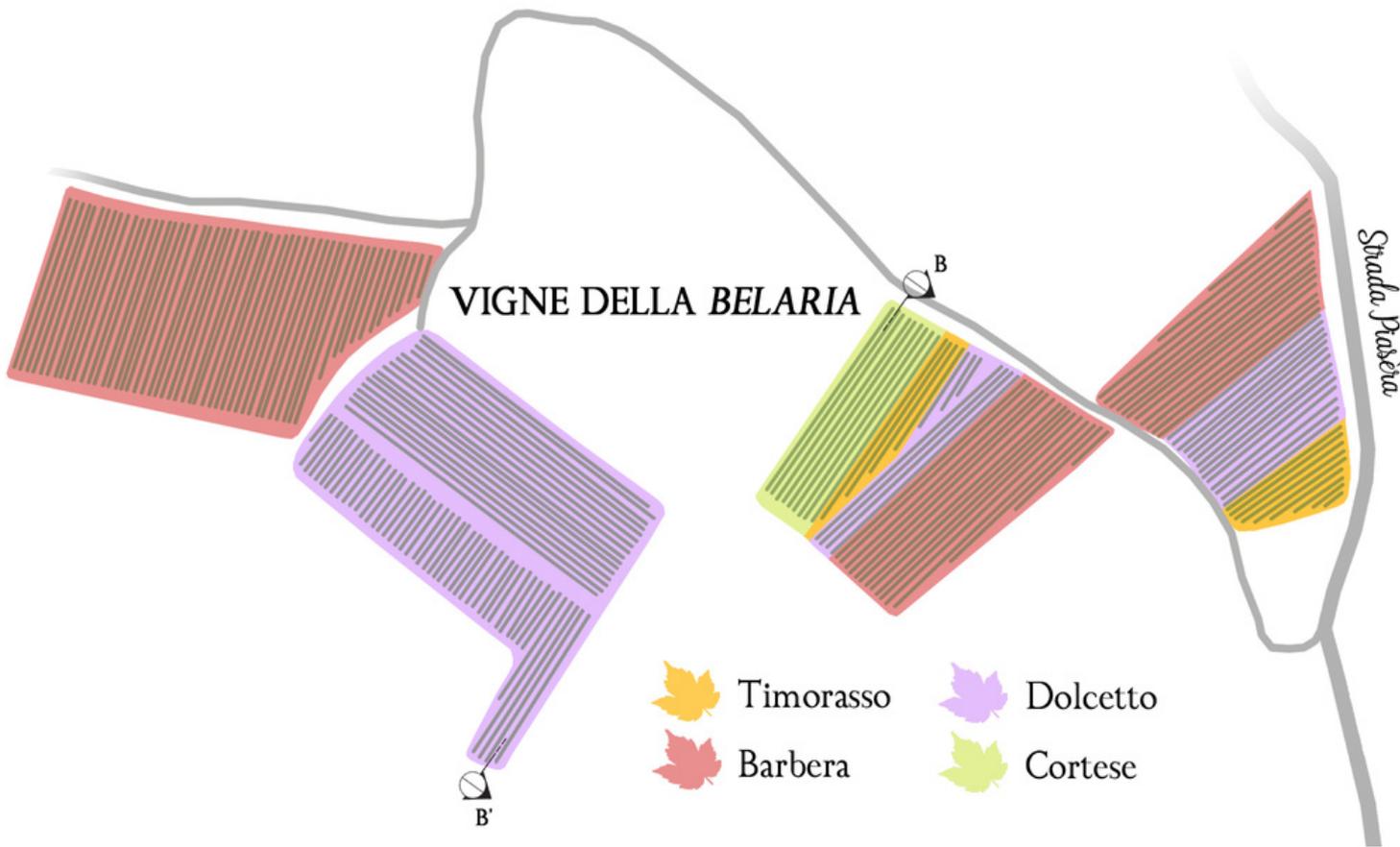


Canvèra - Fonti vineyards (section A-A')

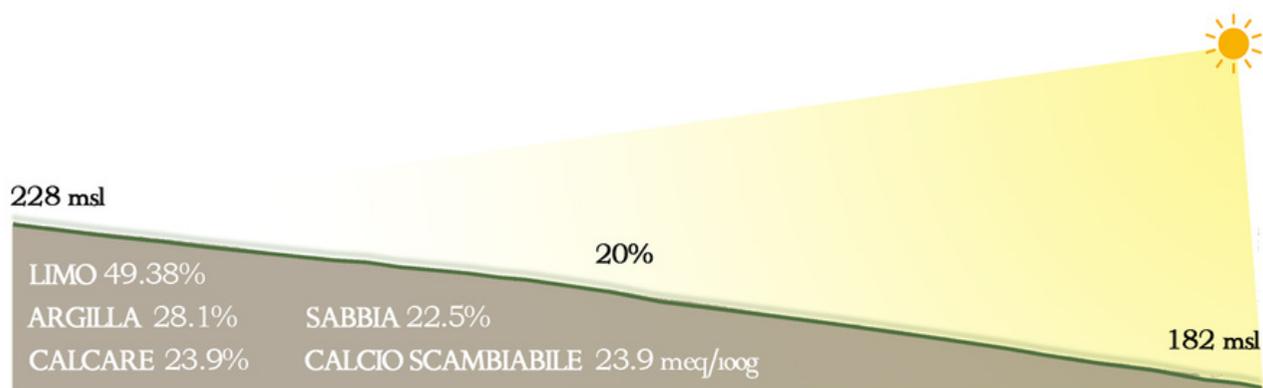
Rampina

The vineyards of Rampina, on the other hand, at an altitude between 182 and 228 msl have a sweeter slope, southern exposure and a mainly clayey-silty composition, being more suitable for red wines, in particular Barbera grapes.

Monleale Barbera *Maior* is from this ancient vines, some of them are even 70 years old and give juicy and concentrated grapes. This old vine plants are well resistant to drought, thanks to the deep roots.



Belaria - Rampina vineyards (section B-B')



Wines



Derthona

- › Colli Tortonesi D.O.C. Timorasso
- › 100% timorasso
- › 0,75 L
- › Ageing: steel tanks
- › Improves with age, it is recommended to pair with vitello tonnato, truffles, Montebore cheese, fish.



Rampina

- › Colli Tortonesi D.O.C. Cortese
- › 95% cortese, 5% favorita
- › 0,75 L
- › Ageing: steel tanks
- › To taste in the year, to be paired with vegetables appetizers, crustaceans, herb risotto and river fish dishes.



Rosa della Malvusta

- › Rose Wine
- › 0,75 L
- › Ageing: steel tanks
- › Ready to drink in the year, with strong acidity and orange notes, this wine is perfect with lard and bacon.



Canvèra

- › Colli Tortonesi D.O.C. Barbera
- › 100% barbera
- › 0,75 L
- › Ageing: steel tanks
- › Young wine, perfect pairing with raw or cooked salami, first courses with meat, agnolotti.



Maior

- › Colli Tortonesi D.O.C. Monleale
- › 100% barbera
- › 0,75 L
- › Ageing: barrique
- › Long-lasting wine, to be paired with boiled or braised meat, seasoned salami and moderately aged cheese.



Carlè

- › Colli Tortonesi D.O.C. Croatina
- › 100% croatina
- › 0,75 L
- › Ageing: barrique
- › Improves with time, it is recommended to pair with grilled or braised meat, aged cheese, slowly cooked meat.



The WINERY and the FARM

Cascina Giambolino

The name of the company is Cascina Giambolino and today is run by Emanuele Bassi (Lele) and his wife Alice Castellani.

Their oldest vineyards belonged to Lele's grandfather, vine grower who used to sell the grapes to the wine cooperative.

In 1991 Azienda Agricola Nicoletta Calandra winery was founded, named after Lele's mother, the owner since 1991, who for the first time converted the harvest of grapes for the delivery, in a process aimed at internal vinification and bottling. After a few years in which the production of meat and cold cuts prevailed, in 2019 the brand Cascina Giambolino was born, becoming official with the takeover of Lele to his mother in 2021, with which a real renaissance of the wine sector took place, with the renovation of the cellar, the renewal of the labels and the design of a new commercial image of the company.

"Cascina" means "farmhouse" while "Giambolino" is the legendary name of a rich bourgeois from Milan who built here his estate at the beginning of XX century. Then, in 80's, this place becomes a breeders cooperative, bought in 90's by Lele's grandfather who was a partner.

Lele's learned both to make wine, cultivate forages and breed animals (Piedmontese Cows) and today in Cascina you find the winery but also the laboratory to process meats and make fine cold cuts like Salame Nobile del Giarolo, made with all the best part of the pig, so the name "*nobile*"="noble".

Alice, Lele's wife, will accompany you during the wine tastings, paired with the other *km-zero* food products made by them.

The *brand* Cascina Giambolino perfectly embodies the food, wine and agricultural traditions of the typical local farm, able to guarantee production in different fields during all seasons.

The names of our labels



Derthona

"Derthona" is the roman name of *"Tortona"*, the main city of the territory.



Rampina

"Rampina" is the name of Villaromagnano hamlet where the vineyards of cortese grapes are located, on the hillside awarded as Unesco Viticultural Landscape in 2017.



Rosa della Malvusta

"Rosa" means *"rose"* while *"mal vusta"* in local dialet means *"negatively regarded"*. Malvusta was a very hard to cultivate vineyard owned by Lele's grandmother, but the grapes were very good. *Rosa* is a tribute to the grandmother, but also to the sweet scent of this wine, in contrast with the typical acidity of Barbera that you can feel in mouth. So the name of this wine is a contrast as well as its taste, that makes it very interesting.



Canvèra

"*Canvèra*" derives from "*canva*" because the vineyard of this wine is located on the land used in the past to cultivate canvas.



Maior

"*Maior*" in latin means "*superior, major*" and this name has been chosen for our finest Monleale Barbera, aged in barrels.



Carlè

"*Carlè*" is the nickname of the person name *Carlo* (Charles), who is an elderly man and acquired relative we care about very much... and a master of vine pruning!

Wildflowers

The graphics of our wine labels represent the spontaneous floral essences growing between the row and along the margins of our vineyards, like poppy, mallow and dandelion. They have been drawn by Alice, bothany and gardening enthusiast.

In addition, the dragonfly populates our vineyards and accompanies us during the viticultural activities.

We have chosen different colours for the wines, for example Monleale Barbera is magenta red, Derthona Timorasso golden yellow. For Rose Wine we chose a transparent label with white flowers, on a clear bottle, to enhance the colour of the wine.

