



Cascina degli Ulivi

Stefano Bellotti

Novi Ligure, Piedmont, ITALY

# Technical notes

Biodynamic wines. No sulphites added.

## ***Analysis of our wines***

We only resort to chemical analysis of our wines if we detect any obvious problem - in its appearance or its flavours. We do not believe that a chemical composition can ever help to describe a wine or its quality. We also rely on our 40 years of experience in wine production to decide whether a wine is ready for bottling. Nevertheless, we can send bottles for analysis at the specific request of our customers.

## ***Wine service***

Except for our Semplicemente line that may require a slightly fresher service, we recommend to serve the wines at room temperature. Stefano Bellotti also advises to leave the wine a breath rather than to use a carafe: "Discovering a fine wine is like starting a conversation with a wonderful person you just met", he says: "I want to leave the wine the time to slowly open up and make me discover its wonder. The wine will be different after 15 minutes, then different after 30 minutes, then different after 1 hour. There is no rush, let the charm act naturally!"

# Semplicemente Vino Bianco

## In the vineyard

**Grape:** Cortese  
**Soil:** red clay and clay-limestone  
**Vineyard:** blend from different vineyards,  
cultivated using biodynamic methods  
**Harvest:** September; handpicked in small  
20kg boxes

## In the winery

**Maceration:** none  
**Fermentation/ageing:** fermented and aged in  
110 hl oak vats for 6 months  
**Yeasts:** autochthonous - starter culture  
in mother tank  
**Malolactic fermentation:** yes  
**Filtering:** none  
**Clarification:** natural decantation  
**Sulphite:** no added sulphites

## The wine

**Current vintage:** 2016  
**Alcohol:** 12%  
**Tasting notes:** aromas of flowers and orchard fruits with a joyful  
minerality and well-balanced acidity.  
**Stefano says...** *"It's a young, easy and very supple wine. It is just so  
drinkable and uncomplicated... It doesn't "get you committed"."*  
**Food match suggestion:** versatile wine, great with vegetable starters,  
egg based pasta or soft cheese  
**Ageing potential:** best drunk young, in the following 2 years after  
harvest, but can easily be kept for a few more years



# Semplicemente Vino Rosso

## In the vineyard

**Grapes:** 50% Barbera, 50% Dolcetto

**Soil:** red clay and clay-limestone

**Vineyard:** blend from different vineyards, all cultivated using biodynamic methods

**Harvest:** we harvest Dolcetto grapes in mid-September, then Barbera grapes at the beginning of October; handpicked in small 20kg boxes

## In the winery

**Maceration, fermentation, ageing:**

traditional maceration with submerged cap during one week, 15% of fruit fermented in whole bunches; fermented and aged in 25 hl oak vat for 11 months

**Yeasts:** autochthonous - starter culture in mother tank

**Malolactic fermentation:** yes

**Filtering:** none

**Clarification:** natural decantation

**Sulphite:** no added sulphite

## The wine

**Current vintage:** 2015

**Alcohol:** 13.5%

**Tasting notes:** full bodied yet easy drinking, ripe red fruits and lively palate

**Stefano says...** *"A frank and direct wine. It doesn't pretend to be anything that it's not. It doesn't get you into any trouble. Pasta's best friend."*

**Food match suggestion:** beef filled ravioli

**Ageing potential:** best drunk young, in the 2 years following the harvest, but can easily be kept for a few more years



# Semplicemente Vino Rosa

## In the vineyard

**Grape:** Merlot

**Soil:** red clay

**Vineyard:** blend from different vineyards, all cultivated using biodynamic methods

**Harvest:** beginning of September; handpicked in small 20kg boxes

## In the winery

**Maceration:** none, the red grapes are directly pressed on arrival at the winery

**Fermentation/ageing:** Fermented and aged in 50 hl oak vat for 8 months

**Yeasts:** autochthonous - starter culture in mother tank

**Malolactic fermentation:** yes

**Filtering:** none

**Clarification:** natural decantation

**Sulphite:** no added sulphite

## The wine

**Current vintage:** 2015

**Alcohol:** 13.5%

**Tasting notes:** a red cherry colour, raspberry and fresh almond aromas, lively mouth-feel, persistent finish

**Stefano says...** *"Surprisingly more classy than what you may expect from a rosé! It has a great energy, maybe thanks to its slightly bitter finish, which wakes up your senses. It is approachable, but has a beautiful complexity that makes it so enjoyable."*

**Food match suggestion:** pizza, cold cut entrée

**Ageing potential:** best drunk young, in the 2 years following harvest, but can easily be kept for a few more years



## IVAG

### In the vineyard

**Grape:** Cortese

**Soil:** red clay

**Vineyard:** South facing vineyard on the hills of Gavi region; cultivated using biodynamic methods

**Harvest:** end of September; handpicked in small 20kg boxes

### In the winery

**Maceration:** none

**Fermentation/ageing:** fermented and aged in 25 hl oak vats for 5 months

**Yeasts:** autochthonous

**Malolactic fermentation:** yes

**Filtering:** none

**Clarification:** natural decantation

**Sulphite:** no added sulphite



STEFANO BELLOTTI  CASCINA DEGLI ULIVI

# IVAG

Nome inventato e garantito da Stefano Bellotti  
come autentica espressione del territorio

Vino Bianco

## 2016

Imbottigliato da **Amandis Soc. Agr. Semplice** - Tassarolo - Italia  
nella cantina di Novi Ligure - Italia

PRODOTTO IN ITALIA  
CONTIENE SOLFITI NATURALI NON AGGIUNTI

12% vol

e 750 ml

### The wine

**Current vintage:** 2016

**Alcohol:** 12%

**Tasting notes:** subtle nose with hints of pear and peach, well balanced, harmonious, delicate and easy drinking

**Stefano says...** *"Ivag is a bridge between my Semplicemente wines and my wines with ageing potential. It has a very direct and easy approach, yet it is refined and elegant. It is a wine that fills your heart with grace, youth and freshness, but never invades it."*

**Food match suggestion:** fish risotto

**Ageing potential:** suitable for a long period of ageing, at least 10 years

# Filagnotti

## In the vineyard

**Grape:** Cortese

**Vineyard :** from our Filagnotti vineyard, near Tassarolo village; cultivated using biodynamic methods

**Soil and sun:** red clay; southwest facing vineyard

**Harvest:** end of September; handpicked in small 20kg boxes

## In the winery

**Maceration:** none

**Fermentation/ageing:** fermentation and ageing in 25 hl **acacia** vats for 15 months.

**Yeasts:** autochthonous

**Malolactic fermentation:** yes

**Filtering:** none

**Clarification:** natural decantation

**Sulphite:** no added sulphite



## The wine

**Current vintage:** 2015

**Alcohol:** 13.5%

**Tasting notes:** the nose is initially very elegant, floral, reminding the hawthorn. After a few minutes from the opening, one recognizes the typical minerality of the Filagnotti. On the palate it expresses a fresh citric note, which is balanced by a certain fatness. A thick density that wraps between tongue and palate like a candy.

**Stefano says...** *"At once silky and sapid, elegant and opulent; a wine that is characterized by the contrast between its finesse and a sensorial fatness, able to find a balance between opposing concepts."*

**Food match suggestion:** mussels in white wine, hard cheese

**Ageing potential:** suitable for long ageing, 15-20 years or more

# Montemarino

## In the vineyard

**Grape:** Cortese

**Vineyard:** at the top of one of the highest hills of Gavi region, from our Montemarino vineyard; cultivated using biodynamic methods

**Soil, sun, wind:** clay-limestone; south facing vineyard; exposed to sea winds

**Harvest:** end of September - beginning of October; handpicked in small 20kg boxes

## In the winery

**Maceration:** 24 hours (for the fermentation to start)

**Fermentation/ageing:** fermentation and ageing in 25 hl oak vats for 11 months

**Malolactic fermentation:** yes

**Yeasts:** autochthonous

**Filtering:** none

**Clarification:** natural decantation

**Sulphite:** no added sulphite



STEFANO BELLOTTI  CASCINA DEGLI ULIVI

MONTEMARINO

Vino Bianco

2014

Imbottigliato da  
Amandis Società agricola semplice - Albera Ligure - Italia  
nella cantina di Novi Ligure - IT

PRODOTTO IN ITALIA  
CONTIENE SOLFITI NATURALI NON AGGIUNTI

12% vol

L. MM/14

e 750 ml

## The wine

**Current vintage:** 2014

**Alcohol:** 12%

**Tasting notes:** rich, complex and spicy; stimulating with the straight forward character of a Cortese, ripe fruits and a real softness - especially after 2 or 3 years

**Stefano says...** *"Montemarino is the mysterious feminine soul. Fascinating, indefinable, impossible to locate. It suggests and never says it all. It is everywhere and nowhere - the contrary of Filagnotti. It leads you to contemplation and meditation."*

**Food match suggestion:** eggplant Parmigiana

**Ageing potential:** suitable for long ageing, 15 years or more

# A Demûa

## In the vineyard

**Grapes:** Timorasso, Verdea, Bosco, Riesling Italicco, and Chasselas, planted together

**Vineyard:** 90 years old vines from Filagnotti vineyard, near Tassarolo village; cultivated using biodynamic methods

**Soil, sun:** red clay, southwest facing vineyard

**Harvest:** end of September - beginning of October; handpicked in small 20kg boxes

## In the winery

### Maceration, fermentation and ageing:

9 months on skins in 15 hl French oak vats with submerged cap - traditional method, with wooden structure to keep the skins submerged. After racking to remove the sediment, the wine stays on the lees for another two months.

**Yeasts:** autochthonous

**Malolactic fermentation:** yes

**Filtering:** none

**Clarification:** natural decantation

**Sulphite:** no added sulphite

## The wine

**Current vintage:** 2014

**Alcohol:** 11%

**Tasting notes:** complex nose suggesting white fruits, rosemary and orange zest; a dry and elegant wine, slightly astringent, with a long finish

**Stefano says...** *"Such a versatile wine. A Demûa, "the enjoyment" in Genovese dialect, fits with any occasion; it's the white wine of winter and the red wine of summer. After this very long maceration, the tannins are very tight and fine at the same time, making it highly drinkable."*

**Food match suggestion:** pasta with anchovy cream, "arancini" rice balls

**Ageing potential:** suitable for long ageing, 15 years or more



STEFANO BELLOTTI  CASCINA DEGLI ULIVI

A DEMÛA

Vino Bianco

2014

Imbottigliato da  
Amandis Società agricola semplice - Albera Ligure - Italia  
nella cantina di Novi Ligure - IT

PRODOTTO IN ITALIA  
CONTIENE SOLFITI NATURALI NON AGGIUNTI

11% vol

L. ADM/14

e 750 ml





# La Merla Bianca

## In the vineyard

**Grapes:** 50% Sauvignon Blanc;  
50% Gewurztraminer

**Vineyard:** at the top of one of the highest hills of Gavi region, from our Montemarino vineyard; cultivated using biodynamic methods

**Soil, sun, wind:** clay-limestone soil; south facing vineyard; exposed to sea winds

**Harvest:** very ripe; beginning of September; handpicked in small 20kg boxes

## In the winery

**Maceration:** none

**Fermentation and ageing:** fermentation and ageing in 5-7 hl barrels for 2 years

**Yeasts:** autochthonous

**Malolactic fermentation:** yes

**Filtering:** none

**Clarification:** natural decantation

**Sulphite:** no added sulphite

## The wine

**Current vintage:** 2012

**Alcohol:** 14.5%

**Tasting notes:** bright amber colour, a warming wine, intense aromas of dry fruits and honey, off-dry with unctuous mouth-feel, persistent finish

**Stefano says...** *"La Merla is opulence, luxury and generosity."*

**Food match suggestion:** tagine, foie gras, cheese platter with dried apricots

**Ageing potential:** suitable for long ageing, 15 years or more



# Nibiô

## In the vineyard

**Grape:** Dolcetto (old variety, red stemmed, called "Nibiô" in local dialect)

**Soil:** clay-limestone and red clay

**Vineyard:** blend from different vineyards, all cultivated using biodynamic methods

**Harvest:** mid-October; handpicked in small 20kg boxes

## In the winery

**Maceration, fermentation and ageing:** maceration and fermentation for 4 weeks on skins with 2 pump-overs a day. Then, we proceed to racking, and press the cap. The wine is then aged for 24 months on lees in 25 and 50 hl oak vats.

**Yeasts:** autochthonous

**Malolactic fermentation:** yes

**Filtering:** none

**Clarification:** natural decantation

**Sulphite:** no added sulphite

## The wine

**Current vintage:** 2013

**Alcohol:** 14.5%

**Tasting notes:** structured wine, intense red berry and ripe plums aromas, vigorous tannins that offer great ageing potential

**Stefano says...** "A rustic and wild wine that becomes a very elegant man over the years."

**Food match suggestion:** agnolotti (typical meat filled pasta from Piedmont)

**Ageing potential:** suitable for long ageing, 15-20 years or more



# Nibiô Pinolo

## In the vineyard

**Grape:** Dolcetto (old variety, red stemmed, called Nibiô in local dialect)

**Soil:** clay-limestone

**Vineyard:** 95 years old vines from Pinolo vineyard, very favourable sun exposure, cultivated using biodynamic methods

**Harvest:** mid-September; handpicked in small 20kg boxes

## In the winery

**Maceration, fermentation and ageing:** maceration and fermentation for 4 weeks on skins with 2 pump-overs a day. Then, we proceed to racking, and press the cap. The wine is then aged for 24 months on the lees in 8 hl oak vats.

**Yeasts:** autochthonous

**Malolactic fermentation:** yes

**Filtering:** none

**Clarification:** natural decantation

**Sulphite:** no added sulphite

## The wine

**Current vintage:** 2010

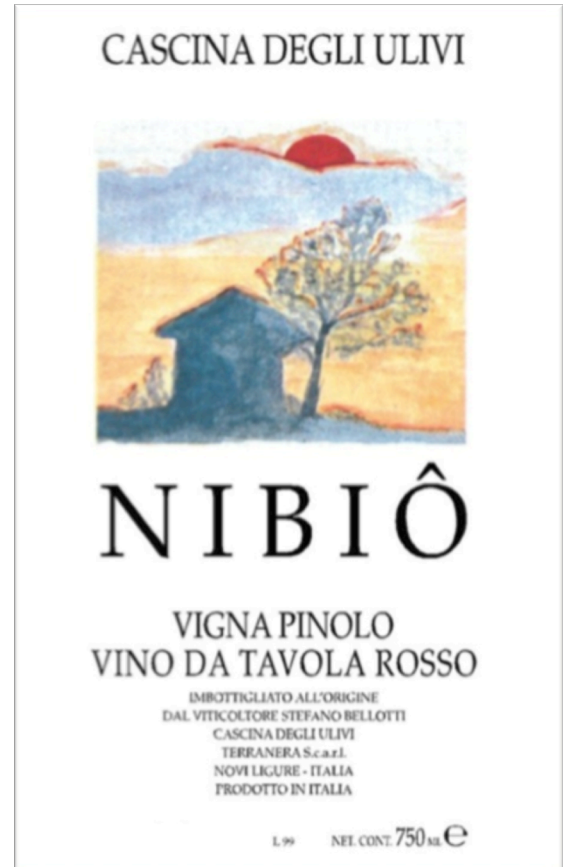
**Alcohol:** 15%

**Tasting notes:** Stunning ruby red colour that does not vanish with the years. Intense bouquet of wild berries and autumn forest, low acidity and mature tannins, and an unusual depth for a Dolcetto. Beautiful body on the palate.

**Stefano says...** *"The expression of one hundred-year-old vines and a very favourable sun exposure, Nibiô Pinolo is the union of power and elegance."*

**Food match suggestion:** grilled meat dish

**Ageing potential:** suitable for long ageing, 20 years or more



# Mounbè

## In the vineyard

**Grapes:** Barbera 85%, Dolcetto 10%,  
Ancellotta 5%

**Soil:** clay-limestone and red clay

**Vineyard:** blend from different  
vineyards, all cultivated using  
biodynamic methods

**Harvest:** end of September; handpicked  
in small 20kg boxes

## In the winery

**Maceration, fermentation, ageing:**  
maceration and fermentation for 5 weeks  
on skins with 2 pump-overs a day. Then,  
we proceed to racking, and press the  
cap. The wine is then aged for 24  
months on the lees in 25 and 50 hl oak  
vats, and then for 24 months in 5 to 7  
hl barrels.

**Yeasts:** autochthonous

**Malolactic fermentation:** yes

**Filtering:** none

**Clarification:** natural decantation

**Sulphite:** no added sulphite

## The wine

**Current vintage:** 2012

**Alcohol:** 14.5%

**Tasting notes:** profound dark fruit aromas with vanilla hints, good  
balance, silky but with a good freshness and a long-lasting finish

**Stefano says...** *"Mounbè is feminine yet extrovert; it's a wine of light.  
It's extreme, exuberant in all its expressions, whilst smooth and  
refined."*

**Food match suggestion:** spiced or winter dishes, hearty meat dishes

**Ageing potential:** suitable for very long ageing, 15 years or more



# L'Etoile du Raisin 2007

*Story of an exceptional vintage of Mounbè*

## **In the vineyard**

**Grapes:** Barbera 85%, Dolcetto 10%, Ancellotta 5%

**Soil:** clay-limestone and red clay

**Vineyard:** blend from different vineyards, all cultivated using biodynamic methods

**Harvest:** end of September, beginning of October; handpicked in small 20kg boxes

## **In the winery**

**Maceration, fermentation, ageing:** maceration and fermentation for 2 months on skins in 25 and 50 hl oak vats with 2 pump-overs a day. Then, we proceed to racking, and press the cap. As the wine still had some sugar, it went through a very slow fermentation process during 4 years in 5 - 7 hl oak barrels, which ended in 2011.

**Yeasts:** autochthonous

**Malolactic fermentation:** yes

**Filtering:** none

**Clarification:** natural decantation

**Sulphite:** no added sulphite



## **The wine**

**Unique vintage:** 2007

**Alcohol:** 15%

**Tasting notes:** intense and profound aromas of plum and blueberry jam, velvety mouth-feel yet still fresh, beautiful harmony

**Stefano says...** *"L'Etoile is the vibrational world caught by the plants to construct the matter. Thanks to its long and complex creation process, this wine uniquely embodies the contrast between the world of growth, fluid and continuous, and the world of construction, the solid form. Its great richness entirely fills our sensorial world, whilst remaining a very drinkable wine!"*

**Food match suggestion:** game with rosemary and black olives

**Ageing potential:** suitable for very long ageing, 15 years or more

# C'era una volta il passato

## In the vineyard

**Grape:** Chasselas

**Soil:** clay-limestone

**Vineyard:** cultivated using biodynamic methods

**Harvest:** end of September, beginning of October; fully ripe grapes handpicked in small 20kg boxes

## In the winery

**Italian "apassimento" process:** freshly harvested bunches are spread out on racks and left to wither till they loose half of their weight. They are then destemmed and slightly crushed. They slowly ferment on their skins for a week. The cap is pressed and mixed with the rest of the wine, which is put into a barrel without topping up for at least 2 years.

**Yeasts:** autochthonous

**Malolactic fermentation:** yes

**Filtering:** none

**Clarification:** natural decantation

**Sulphite:** no added sulphite

## The wine

**Current vintage:** 2009

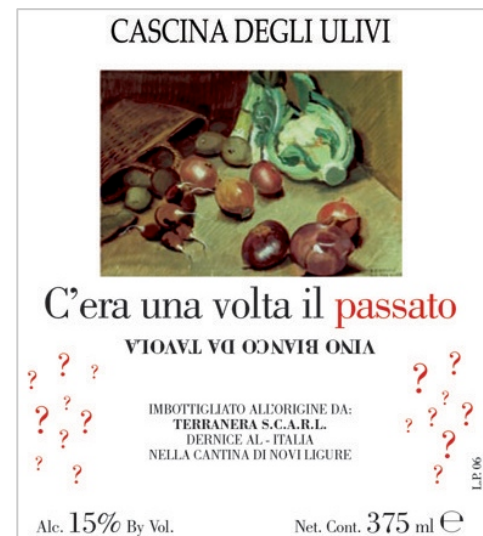
**Alcohol:** 15 %

**Tasting notes:** flowery nose, honey and dried fruits, warm and rich mouth-feel with a touch of refreshing acidity. The oxidative process prevents it from being sticky.

**Stefano says...** *"A wine for an evening around the fire. Such a rich and complex aromatic world! It's an endless surprise, you embark on a unique journey every time you drink it."*

**Food match suggestion:** hazelnut ice-cream, apple strudel

**Ageing potential:** suitable for long ageing, 15 years or more



# Last 13 vintage

**2016**

a very hot vintage until late summer, then temperatures normalized; wines with great fruit flavors

**2015**

a very hot year and a very dry weather; very round wines and on the fruit, more alcohol and body

**2014**

a very rainy year, less brightness; aromatic wines and with a nice acidity

**2013**

a fairly balanced year; fine wines, sometimes discrete

**2012**

a year with lots of light; wines a little more immediate, more seductive

**2011**

a very balanced year, but a very hot weather just before the harvest; refined wines

**2010**

a hot year; richer wines

**2009**

an exceptional year, beautiful balance; very beautiful wines, balanced, brilliant

**2008**

a very rainy spring until June; the grapes matured late, in the autumn; few yields, but delicate wines

**2007**

a beautiful and bright year, with a heat wave in September, which gave opulent and complex wines

**2006**

a year of warmth; more robust wines

**2005**

a cold and rainy year; elegant and subtle wines

**2004**

a year of much light, very dry, but also very fresh/chilly; very tense wines and with a nice acidity