

MARCHESE
DALMASSO

Piedmont boasts a centuries-old winemaking tradition that places it among the most prestigious wine regions in Italy. This unique territory ranges from the Langhe, home to world-renowned wines such as Barolo and Barbaresco - ultimate expressions of unique terroirs and a deep-rooted enological heritage - to historically rich areas producing treasures like Barbera d'Asti and Gavi.

To be captivated by Piedmontese wines means immersing oneself in a story of passion, dedication, and artisanal mastery.

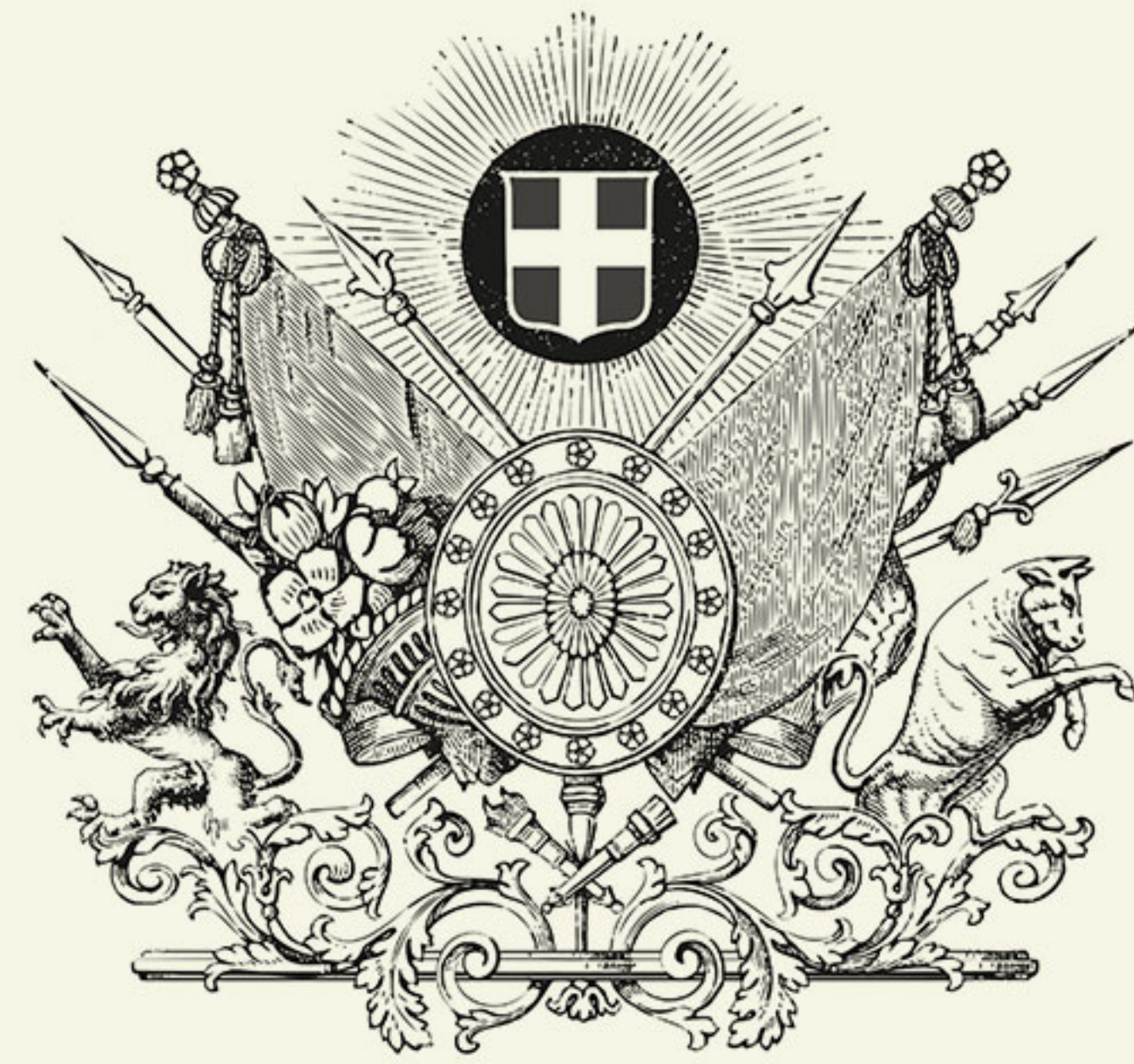
The narrative of the "**Marchese Dalmasso**" brand draws inspiration from Piedmont's great winemaking tradition, a land steeped in history and deeply connected to the art of viticulture. "**Marchese Dalmasso**" is rooted in the heart of the Piedmontese hills, a territory that has preserved the art of winemaking for centuries and stands as a benchmark of excellence in the global wine scene. It evokes the charm of a past filled with passion, dedication, and innovation.

Our enological project was born from the desire to celebrate the essence of Piedmont and its ability to blend tradition with modernity. The Piedmontese hills, with their vineyards and diverse, rich soils, have inspired a story that intertwines the timeless beauty of the land with an unwavering commitment to quality. This spirit is reflected in every bottle of "**Marchese Dalmasso**," crafted to deliver an experience that enhances the unique characteristics of its terroir.

Although not tied to a specific historical family, "**Marchese Dalmasso**" symbolically pays tribute to the figures who, starting from the 20th century, contributed to elevating Piedmont as a land of winemaking excellence. Through this narrative, the brand celebrates the deep connection between land and glass, past and present, inviting wine lovers to discover, sip after sip, the magic and authenticity of a unique cultural and natural heritage.

"**Marchese Dalmasso**" is our interpretation of Piedmont's invaluable wine heritage, born from the desire to bring the region's refinement and authenticity to the world.

Our project merges tradition and modernity through a strong supply chain partnership, which has enabled us to build a solid production foundation, ensuring quality and excellence at every stage of the process. Thanks to this partnership, we have access to grapes from the finest vineyards in the region, reflecting the extraordinary diversity of Piedmont's pedoclimatic landscape.



Pedoclimatic Characteristics

The vineyards from which we source the grapes for our wines are nestled in a natural ecosystem that enhances their complexity and elegance.

The Piedmontese hills, recognized as a UNESCO heritage site, provide an ideal microclimate for viticulture. The rich soils - composed of clay, limestone, and marl - give the wines a unique structure, while the temperature fluctuations between day and night contribute to the development of intense aromas and remarkable freshness.

The diversity of soils and the unique microclimate of Piedmont make every "**Marchese Dalmasso**" wine a distinctive experience. The mineral-rich terrain imparts structure and longevity, while the temperate climate, with well-distributed rainfall, creates optimal conditions for grape maturation. This delicate balance is reflected in our wines, which embody elegance, freshness, and complexity.

Spirit of Sharing

We believe that wine is a vehicle for connection and sharing. Our mission is to bring a piece of Piedmont into people's homes and hearts, wherever they may be. We aim to create wines that embody the essence of Piedmont, celebrating tradition, history, and the future. With every glass, we toast to life, to the land, and to the love of wine. With "**Marchese Dalmasso**," our goal is to offer an experience that goes beyond mere tasting - we want to tell a story of passion, dedication, and deep love for our land.

Each bottle is a heartfelt tribute to tradition, the land, and the dedication of those who have united a glorious past with a promising future. We are ambassadors of a centuries-old winemaking tradition that testifies to Piedmont's excellence. Through our wines, we tell stories, forging a connection between land and glass, past and present, nature and savoir-faire.

Every "**Marchese Dalmasso**" wine is crafted from carefully selected grapes, grown in vineyards with decades of history, a testament to our unwavering commitment to excellence.



The Barolo DOCG “**Marchese Dalmasso**” represents the pinnacle of **Piedmontese winemaking**, a wine of extraordinary elegance and complexity, renowned as the “**King of Wines.**” Made exclusively from Nebbiolo grapes, cultivated in the breathtaking landscapes of the Langhe, this wine embodies the region’s history, tradition, and **artisanal mastery**.

The vineyards, deeply rooted in clay and limestone soils, benefit from compact, impermeable terrain that enhances the grapes' aromatic concentration and provides an ideal **mineral balance, ensuring longevity and finesse**.

Visually, Barolo DOCG stands out for its intense, **brilliant garnet color**, foreshadowing its depth and richness. On the nose, it reveals a refined and complex bouquet: aromas of **small red fruits, candied cherries**, and preserves intertwine with floral notes of **dried roses** and violets. Spicy nuances of cinnamon, **black pepper**, and nutmeg add further dimension to its aromatic profile. The long aging process, which includes three years of maturation - 18 months of which are in wood - enriches the wine with tertiary notes of vanilla, cocoa, tobacco, and leather, offering extraordinary depth.

On the palate, Barolo DOCG is harmonious and full-bodied, with silky yet well-structured tannins that provide character and persistence. Its **vibrant freshness and aromatic complexity** are **perfectly balanced**, culminating in a long, refined finish that captivates the senses with depth and finesse.

This regal wine pairs beautifully with a variety of gourmet dishes, enhancing the flavors of roasted meats, braised dishes, and game. It is the perfect match for dishes enriched with truffle, as well as aged cheeses with intense flavors. Ideal for celebrating special occasions or as a contemplative wine, Barolo DOCG reaches its full expression when decanted and served at a temperature of 18-20°C, a few hours after opening.

The Barolo DOCG “Marchese Dalmasso” is not just a wine - it is a journey through the heart of the Langhe, a tribute to the land and the dedication of those who craft it. It offers a sensory experience that tells the story of a unique region, inviting wine lovers to discover the magic of Piedmont with every sip.

- **Origin:** Piedmont - Langhe
- **Bottle size:** 0.75L
- **Glass:** Burgundy, red wine



Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Appellation:	Barolo DOCG
Grapes:	Nebbiolo 100 %
Area:	Barolo area, Piemonte. South West aspects at altitudes between 250 and 400m. Limestone-clay soil.
Vineyards:	Piemonte low Guyot trellis. Planting density 4,000 - 4,500 vines/ha.
Vinification:	Wood barrels
Tasting notes:	Plum, leather and delicate violet aromas. A full, ripe red with rich, powerful flavors. Balanced by ripe tannins, it has complex notes and a long finish.
Food pairing:	Red meats, game and aged cheeses.
Alc. Content:	14 %
Residual sugar:	0 g/L
Acidity:	5,1 g/L
Service temperature:	16-18° C

The Barbaresco DOCG “**Marchese Dalmasso**” embodies the elegance and refinement of Piedmont, a wine that tells the story of the Langhe through the **Nebbiolo grape**, cultivated on limestone-rich soils that give it a unique and unmistakable personality.

Considered one of the most aristocratic wines of Piedmont, Barbaresco is renowned for its extraordinary aging potential, allowing it to develop remarkable complexity and depth, reaching its peak between 10 and 15 years.

Visually, Barbaresco DOCG displays a brilliant **ruby-red color** that gradually evolves into garnet hues with aging, revealing its maturity and noble character. On the nose, it offers a rich and intriguing bouquet: **fresh red fruit aromas**, such as raspberry and cherry, intertwine with floral notes of geranium and spicy nuances of green pepper, cinnamon, and a delicate touch of nutmeg.

The aromatic profile is further enhanced by **elegant hints of toasted hazelnut and leather**, which emerge beautifully over time.

On the palate, this wine stands out for its full-bodied and enveloping structure. The tannins, bold yet well-integrated, give Barbaresco a firm character, balanced by vibrant freshness and a depth that leads to a long, persistent finish. Each sip takes you on a journey through the hills of the Langhe, **expressing the authentic soul of Nebbiolo** and its unbreakable bond with its terroir.

This wine is ideal for pairing with rich and flavorful dishes. It pairs magnificently with braised red meats, roasts, game, and aged cheeses, elevating every culinary experience. Perfect for special occasions or moments of contemplation, Barbaresco DOCG is best served at a temperature of **16-18°C**, preferably after light decanting to fully enhance its aromatic complexity. The Barbaresco DOCG “**Marchese Dalmasso**” is more than just a wine - it is a celebration of Piedmont’s winemaking tradition and the artisanal mastery of the Langhe. With its balance between power and finesse, this noble Nebbiolo captivates the hearts of those who taste it, offering a unique and unforgettable sensory experience.

- **Origin:** Piedmont - Langhe
- **Bottle size:** 0.75L
- **Glass:** Balloon, red wine



Barbaresco

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Appellation: Barbaresco DOCG

Grapes: Nebbiolo 100 %

Area: The grapes are from the Barbaresco area of Piemonte. South West aspects at altitudes between 180 and 400m. Limestone- clay soil.

Vineyards: Piemonte low Guyot trellis. Planting density 4,000 - 4,500 vines/ha.

Vinification: Wood barrels

Tasting notes: Dark berry fruits, spices and floral bouquet. Complex with a hint of black cherry and violets. Good structure and fine tannins lead to a long, rich finish.

Food pairing: Red meats, game and aged cheeses.

Alc. Content: 14 %

Residual sugar: 0 g/L

Acidity: 5,1 g/L

Service temperature: 16-18° C

The Barbera Piemonte DOC Appassimento “**Marchese Dalmasso**” represents a refined expression of Piedmontese winemaking, where the historic versatility of the Barbera grape meets the aromatic richness offered by the **appassimento** technique.

This method, traditionally associated with other Italian regions, involves the natural drying of grapes for 5-6 weeks, concentrating their aromas and sugars to create a wine of extraordinary complexity and depth.

In the glass, it reveals an intense red color that gradually evolves into garnet hues with age. The aromatic bouquet is a **true sensory journey**: initial notes of ripe cherry and plum are followed by enveloping hints of dried figs, jam, and dark chocolate.

Delicate nuances of sweet spices, vanilla, and licorice further enrich the olfactory profile, giving the wine a **unique and intriguing character**.

On the palate, it impresses with its velvety smoothness and the remarkable harmony between the sweetness of the dried grapes and the lively acidity typical of Barbera. Its full and enveloping structure is supported by silky, well-balanced tannins, while the long, persistent finish reveals elegant toasted nuances, a result of barrel aging that enhances its complexity and elegance.

This wine pairs beautifully with intense-flavored dishes such as **braised meats, roasts, and grilled red meats**. It is also perfect with **game and aged cheeses**, or to complement spicy dishes for an elevated dining experience. To fully enjoy its qualities, it is best served at **16-18°C**, allowing it to decant for a few minutes.

The Barbera Piemonte DOC Appassimento “**Marchese Dalmasso**” is a true fusion of **tradition and innovation** - a wine that celebrates the authenticity of Piedmont, reinterpreted with a modern touch, offering a **rich, enveloping, and unforgettable tasting experience**.

- **Origin:** Piedmont - Monferrato
- **Bottle size:** 0.75L
- **Glass:** Burgundy, red wine



Piemonte

DENOMINAZIONE DI ORIGINE CONTROLLATA

BARBERA APPASSIMENTO

Appellation: Piemonte DOC Barbera Appassimento

Grapes: Barbera 100 %

Area: Alba, Castagnole Lanze, Costigliole d’Asti, Santo Stefano Belbo, Neive.

Altitude: 200/300m asl

Soil: Clayey - Calcareous

Vineyards: Piemonte low Guyot trellis.

Planting density 4,000 - 4,500 vines/ha.

Vinification: Steel tanks

Tasting notes: Juicy with aromas of ripe plums and cherries. The palate shows fruity characters of cherry and wild plum, and the ripe, rounded finish is balanced by fresh acidity.

Food pairing: First courses with tomato-based sauces, white meats and BBQ.

Alc. Content: 14 %

Residual sugar: 12 g/L

Acidity: 6 g/L

Service temperature: 16° C

The Barbera d'Asti DOCG Superiore “**Marchese Dalmasso**” is an ode to Monferrato, a land of rolling hills and ancient winemaking traditions. This wine represents a **modern and refined expression of the Barbera grape**, combining the authentic character of its Piedmontese roots with a vinification and aging process designed to enhance its complexity and elegance.

Crafted from carefully selected grapes grown on limestone and clay soils, this wine undergoes a **14-month aging period, including six months in wood**, where it develops an enveloping aromatic profile and a remarkable balance. The time spent in barrels not only rounds out the tannins but also adds a touch of refinement, resulting in a truly unique sensory experience.

Visually, it presents an intense **ruby-red color**, enlivened by violet reflections that highlight its youth and vibrancy. The bouquet is rich and layered: aromas of **ripe red fruits** such as black cherry and blackberry emerge on the nose, accompanied by **delicate balsamic and spicy nuances**. Hints of licorice, vanilla, and a subtle toastiness add depth and complexity, inviting a mindful and contemplative tasting experience.

On the palate, the wine reveals its full intensity, enveloping with a velvety smoothness and a robust yet well-balanced structure. The vibrant acidity, characteristic of Barbera, is perfectly harmonized with well-integrated tannins, leading to a long and persistent finish that leaves a sensation of harmony and satisfaction.

This wine is the ideal companion for rich and structured dishes. It pairs wonderfully with **agnolotti del plin** in roast sauce, braised meats, **bollito misto**, and aged cheeses. Its versatility also makes it perfect for convivial moments, adding an elegant touch to any table.

To fully appreciate its nuances, it is best served at a temperature of **16-18°C**, allowing it to decant for a few minutes. The Barbera d'Asti DOCG Superiore “**Marchese Dalmasso**” is more than just a wine - it is a journey through Monferrato, a celebration of ancient traditions reinterpreted with modern mastery, capable of captivating the palate with its intense personality and timeless charm.

- **Origin:** Piedmont - Monferrato
- **Bottle size:** 0.75L
- **Glass:** Burgundy, red wine



Barbera d'Asti

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

SUPERIORE

Appellation: Barbera d'Asti DOCG Superiore

Grapes: Barbera 100 %

Area: Hills in the south of the province of Asti, Piemonte. South West aspects at altitudes between 200 and 400 m. Limestone-clay soil.

Vineyards: Piemonte low Guyot trellis. Planting density 4,000 - 4,500 vines/ha.

Vinification: Six months in oak barrels

Tasting notes: Ripe plums, black cherries with hints of spice. Ripe, generous and robust palate with full flavor and fruity hints of plum and black cherry.

Food pairing: Rich meat dishes such as duck or pork from medium to long cooking times.

Alc. Content: 14,5 %

Residual sugar: 0 g/L

Acidity: 5,8 g/L

Service temperature: 16° C

The Gavi DOCG “**Marchese Dalmasso**” embodies the **essence of Piedmontese refinement**, a white wine that captures the purity and elegance of the Gavi hills. Produced exclusively from **Cortese grapes**, a noble and native variety, this wine represents the perfect balance between **tradition and modernity**. The vineyards, nestled on limestone-clay soils enriched with **siliceous stones**, benefit from an ideal microclimate that combines **freshness and brightness**, contributing to its distinctive aromatic profile.

The **harvest, carefully conducted in mid-September**, preserves the integrity of the grapes, which are then vinified in **stainless steel at controlled temperatures** to enhance their freshness and aromatic expression. A brief bottle aging refines its character while maintaining the vibrancy of its aromatic components.

Visually, the Gavi DOCG stands out with its **brilliant straw-yellow color with greenish reflections**, evoking freshness and vitality. On the nose, it offers a **harmonious and delicate bouquet**, with aromas of **white flowers** such as **hawthorn and acacia**, complemented by hints of **citrus, green apple, and white peach**. A subtle **mineral touch** rounds out the aroma, reflecting the unique soils of the region.

On the palate, this wine is **fresh and vibrant**, with a pleasant acidity that provides **balance and structure**. The characteristic **minerality** of Gavi intertwines with a soft roundness, delivering an **enveloping sensation** and an **elegant, lingering finish**. Its **versatility** makes it the perfect companion for a wide range of dishes, from **shellfish and seafood pasta to delicate white meats and fresh cheeses**.

Gavi DOCG is best served at **8-10°C**, allowing its distinctive character to fully unfold. Each glass invites you on a journey through the hills of Piedmont, celebrating a tradition that blends **craftsmanship, passion, and the charm of a generous land**.

Elegant and fresh, with **aromas of white flowers, citrus, and a mineral finish that echoes the limestone-rich soils of the region**, the Gavi DOCG “**Marchese Dalmasso**” is not just an **authentic expression of its terroir** but also a **sensory experience** that enchants and surprises with its **sophisticated simplicity and timeless balance**.

- **Origin:** Piedmont - Monferrato
- **Bottle size:** 0.75L
- **Glass:** Tulip, white wine



Gavi

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Appellation:	Gavi DOCG
Grapes:	Cortese 100 %
Area:	The hills of Gavi area in the province of Alessandria, South Piedmont
Vineyards:	Piedmontese Guyot training system. Plant density 4,000-4,500 vines per hectare. Exposures East and South-East at altitudes between 200 and 400 MAMSL Clayey soil tending to calcareous
Vinification:	Steel tank
Tasting notes:	Citrus notes and white flowers. Citrus and ripe fruit on the palate with hints of peach. Good minerality underlined by fresh acidity.
Food pairing:	From aperitifs to appetizers, salads, fish or white meat dishes.
Alc. Content:	12 %
Residual sugar:	3 g/L
Acidity:	5,4 g/L
Service temperature:	10° C

The Alta Langa DOCG “**Marchese Dalmasso**” is born in the **highest hills of Piedmont**, where vineyards meet altitude, bright exposures, and marl-limestone soils that ensure perfect harmony between elegance, finesse, and mineral tension. Here, Pinot Noir and Chardonnay ripen slowly in a cool, breezy climate, allowing a gradual development of aromas and the structure required for long lees aging.

Production faithfully follows the traditional **Metodo Classico**: a second fermentation in the bottle and an extended period on the lees enrich the wine with complexity, creaminess, and an unmistakable aromatic signature. Meticulous grape selection and careful maturation timing make each bottle a true expression of Alta Langa, now recognized among the great homelands of premium Italian sparkling wines.

In the glass, it displays a bright straw-yellow color crossed by an extremely fine, persistent perlage - testament to its long rest on noble lees. The bouquet is broad and refined: **aromas of candied citrus, renetta apple, and white flowers intertwine with more complex notes of bread crust, clarified butter, almond, toasted hazelnut, and subtle hints of acacia honey.**

On the palate, it is tense, deep, and vibrant. The vertical freshness typical of high-altitude vineyards integrates with elegant creaminess and a structured yet harmonious body. The effervescence is fine and velvety, leading the sip toward a long, mineral, chiselled, and impeccably clean finish.

Perfect for celebrating important moments or accompanying refined seafood cuisine, this **Metodo Classico** pairs beautifully with oysters, fish carpaccio, shellfish, fresh cheeses, tartare, and delicate vegetable or meat dishes from the Piedmontese tradition. It embodies the verticality and purity of the territory, uniting tradition, technical precision, and an authentic expression of terroir.

Alta Langa “**Marchese Dalmasso**” is more than a sparkling wine: it is a statement of style, a tribute to the most authentic Piedmont, and a celebration of elegance, longevity, and depth.

- **Origin:** Piedmont – Alta Langa
- **Bottle size:** 0.75L
- **Glass:** Classic Method Flute



Alta Langa

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

BRUT METODO CLASSICO

Appellation: Alta Langa DOCG

Grapes: Pinot Noir and Chardonnay

Tasting notes: A Metodo Classico sparkling wine of great finesse, characterized by aromas of bread crust, citrus, almond, and white flowers. The palate is tense, fresh, and creamy, with an extremely fine perlage and an elegant, persistent finish.

Food pairing: Perfect as an aperitif or with gourmet dishes.
Typical pairings: Vitello tonnato, fresh tommini, battuta di fassona.

Alc. Content: 12.5% vol.

Residual sugar: Brut

Service temperature: 6–8 °C

The Langhe Nebbiolo DOC represents the most pure, direct, and sincere expression of Piedmont's Nebbiolo - an **elegant, harmonious wine capturing the poetry of the Langhe hills** with immediate charm and finesse. The vineyards grow on compact marl-limestone soils that allow the roots to dig deep, giving the grapes aromatic complexity, refined tannins, and a naturally balanced structure.

The Nebbiolo destined for this wine comes from **vocated parcels** where exposure, microclimate, and altitude ensure slow, steady ripening. This preserves the floral and fruity notes characteristic of the grape, as well as its linear, inviting freshness. In the cellar, the winemaking approach respects the grape's nature: gentle extractions, calibrated aging, and a philosophy that prioritizes drinkability without compromising depth.

In the glass, it **exhibits a bright ruby-red color with garnet reflections that reveal the elegance of young Nebbiolo**. The aromatic profile is wide and refined: raspberry, redcurrant, crunchy cherry, and pomegranate intertwine with rose petals, violet, and subtle spicy hints of pink pepper and licorice. With aeration, balsamic notes and nuances of wild herbs emerge.

On the palate, the wine is enveloping, silky, and beautifully balanced. The tannins are fine - already polished yet present - while the lively freshness guides the sip with persistent rhythm. **The harmony between fruit, acidity, and tannic texture makes this Langhe Nebbiolo both elegant and wonderfully versatile**. The finish is persistent, graceful, and delicately spicy, with an impressively clean aftertaste.

Ideal with traditional Piedmontese dishes such as tajarin, ravioli del plin, and risottos, it also pairs well with white meats, light roasts, cured meats, and semi-aged cheeses. It is the perfect wine for those wishing to explore the essence of Nebbiolo without the monumental structure of long-aging wines.

The Langhe Nebbiolo "**Marchese Dalmasso**" is a story of **authenticity, respect for the territory, and an elegant, gentle style that celebrates the winemaking heritage of the Langhe**.

- **Origin:** Piedmont – Langhe
- **Bottle size:** 0.75L
- **Glass:** Burgundy



Langhe

DENOMINAZIONE DI ORIGINE CONTROLLATA

NEBBIOLO

Appellation: Langhe DOC

Grapes: 100% Nebbiolo

Tasting notes: A refined and aromatic red wine, marked by notes of red fruits, rose, delicate spices, and subtle mineral hints. On the palate it is elegant and smooth, with silky tannins and a perfect balance between freshness and structure.

Food pairing: Excellent with truffle-based first courses, red meats, and cheeses. Typical pairings: Tajarin al tartufo, braised beef, Piedmontese-style meatballs.

Alc. Content: 13% vol.

Residual sugar: Dry

Service temperature: 16–18 °C

Thank You