



MARIA BORIO
The Owner



CASCINA CASTLÈT

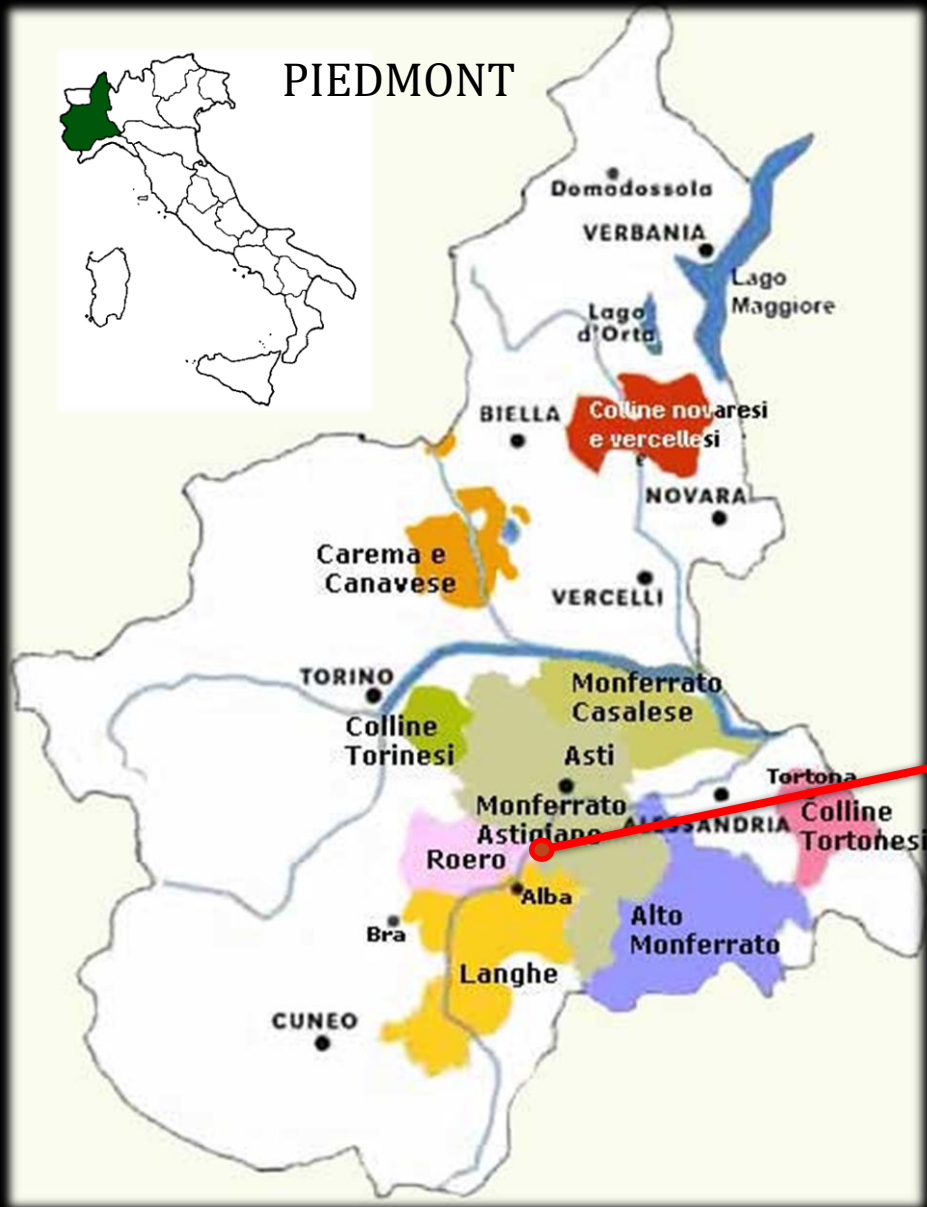
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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
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THE WINERY



THE VINEYARDS

Vigna Briccone



Vigna Gioda



Vigna Fubine



Vigna Briccossino



THE HARVEST



THE WHITHERING ROOMS



THE CELLAR



AGEING



ENVIRONMENT

Five allies: nests, roses, sun, water and vineyard animals.

At Cascina Castlèt, we live on the land and with the land, and we try to respect nature in everything we do. As a result, we have found some remarkable allies in our day-to-day work.



THE WINES



BARBERA
D'ASTI

CASTLETROSÉ
ROSATO

MOSCATO
D'ASTI

A TAJ
PIEMONTE
CHARDONNAY

GOJ
BARBERA DEL
MONFERRATO



PASSUM
BARBERA D'ASTI
SUPERIORE

LITINA
BARBERA D'ASTI
SUPERIORE

AVIÉ
PIEMONTE
MOSCATO

POLICALPO
MONFERRATO
ROSSO

UCELINE
MONFERRATO
ROSSO

A TAJ PIEMONTE DOC CHARDONNAY



The name A Taj has an exotic, fascinating sound, as if attached to some faraway village in the southern waters, but it was chosen in fact since it is used in piemontese to indicate an event or an object that has arrived at just its right moment. The label represents a figurative cloud of names suggested by friends, since the wine was the occasion for an unusual competition: to find an appropriate name for a wine that had no precedent. It would be wine of international style, as chardonnay is, yet one with a uniquely piemontese bent, since the chardonnay grape has a centuries-old history here in Costigliole d'Asti. Its transparent bottle effectively communicates its great joie de vivre: A Taj is a complex wine, but approachable, smooth, with no rough edges. It unhesitatingly offers all of its considerable potential, which will deepen over time.

A Taj enchants, beguiles as a summer aperitif along with a simple sandwich or paired with a grand helping of shellfish. It will be at its best served chilled, but not cold, at around 11-12°C, in medium-sized crystal that will allow its fragrances to develop and emerge.



CASTLETROSE' VINO ROSATO

The colour of joy and happiness, plus an unadorned, venerable family photo that has now become the iconic symbol of Cascina Castlèt: such are the hallmarks of this wine. A brief maceration of the wine on the skins extracts the purple-flecked, pale cherry tonality characteristic of this rosé, with the barbera grape contributing the lion's share of its personality. A subtle tannic thread beautifully supports and energises this crisp, refreshing wine, while floral notes and scented wild berry enrich its bouquet. It will pair wonderfully well with light summer fare, but it has the body to accompany heartier dishes as well. A leader among the most modern of wines, CastlètRosè is a favourite among wine lovers who will surrender the pleasures of the palate and--why not?--of the eye.

It will be at its best when enjoyed at a crisp 11°C in summertime, less cool in winter, in medium-sized crystal stemware.

BARBERA D'ASTI DOCG

La vespa



A family photo of children astride the legendary Vespa recalls the 1950s and underlines the unpretentiousness of a family-managed operation. The wine bears the name of its grape, since this is the classic Barbera that incarnates every ounce of its local tradition yet at the same time pleases the modern palate. In order to preserve the aromas of the grape, the controlled temperature fermentation is brief. The wine's deep, luminous ruby affirms its freshness and heady youthfulness, while the nose reveals fragrant fruit and floral blossoms. The dry, savoury palate, superbly balanced, allows this Barbera to partner with everyday meals as well as with the richer repasts that Italians love on more special occasions.

It will be at its best when served at 16°C in medium-sized crystal stemware.

Goj

Barbera Monferrato Doc

As a label, just three grapes, healthy, gorgeous, cheerful, just like the young people to whom this wine is dedicated. In the piedmontese dialect, *goj* refers to a moment of joy, and to the desire for something-- a bit of exultation and a bit of pleasure. Goj is a classic Barbera in the Monferrato tradition; it owes its slight, delicate fizziness to a second fermentation before being bottled. We recommend that it be enjoyed while it is still youthful, to appreciate to the full its freshness and fragrance. Vivacious and aromatic, it is perfect along with a snack, or throughout a meal, or as an aperitif at the start of something more formal. It will be at its best when served at 14-15°C in medium-sized crystal stemware.



LITINA

BARBERA D'ASTI DOCG SUPERIORE

Litina is the only wine that bears the image, silk-screened directly on the bottle, of just the winery's striking logo, a graphically self-confident array of three Cs, the initials of Cascina Castlet Costigliole. Litina was a great-aunt whose dowry was the vineyard that today bears her name. The wine is a monovarietal Barbera that matures in large oak *botti* about one year. It will last over many years. Appearing a vibrant garnet red, it releases an intense bouquet redolent of morello cherry. It is a superb accompaniment to first courses of fresh pasta, main dishes of the finest cuisine, and medium-aged cheeses. It will be at its best when served at 18°C in suitably large crystal stemware.



PASSUM

BARBERA D'ASTI DOCG SUPERIORE

Its symbol, a mandala perhaps, or an ancient letter P, or the figure of the sun, is silk-screened directly on the bottle and fired, remaining there indelibly as a record of this wine throughout time. The name summons up some celebrated wines in antiquity. The barbera grapes that go to produce it are lightly dried; the grape clusters are hand-picked, then laid in small boxes with air holes, which are placed in special climate-conditioned rooms. The must is vinified in the traditional manner, and the wine matures part in oak barriques, part in medium-sized oak *botti*. Exhibiting impressive cellarability, Passum shows a rich ruby-red, with garnet highlights and an evolved, complex bouquet. The palate is dry and lean but warm and velvet-textured at the same time. It is a fine partner to game, roasts, and cheeses. It will be at its best when served at 18°C in large crystal stemware, and decanted ahead of time if the vintage is quite old.



POLICALPO MONFERRATO DOC ROSSO

An arrow with an almost fleeting existence, mysterious, symbolising a striving to ascend, a ceaseless, stubborn search for perfection. A name that is archaic, nonpareil, as finely cultured as the palates it encounters. Policalpo is the vineyard of barbera and cabernet sauvignon that infuses this wine with the qualities of its international success. The must ferments with the skins for some 15 days in order to maximise the absorption of extractive compounds; upon completion of the malolactic fermentation, the wine matures for 12 months in oak barriques. In the glass, fine, evolved impressions meld into essences of vanilla and tobacco leaf, lifted by a subtle grassy note of cabernet. It will evolve over many years, and will complement the finest meat dishes and cheeses.

It will be at its best when served at 18°C in large crystal stemware, and decanted ahead of time if the vintage is quite old.



UCELINE

MONFERRATO DOC ROSSO

Uceline is one of its historic names, found in old tomes, perhaps because the berries were sought out by birds for their high sugar content and for their ripening late in the season. This most recent of wines boasts a glorious past, and yet it was about to disappear. The wine is a powerful one, rich in resveratrol and sturdy tannins, one displaying an air of elegant authority and a forthright personality. Uceline is Uceline, superb in its difference.

It loves the finest meat dishes of traditional cuisine, wild game, long-aged cheeses; perhaps, though, one can truly savour its greatness when sipping it all alone, by itself... It will be at its best when served at 18°C in large crystal stemware, as befits a great wine.



MOSCATO D'ASTI DOCG

A wide coupe brimming with golden wine, on its rim a butterfly, drawn by a child: here is a wine that by its very nature brings good cheer. The wine is named for its grape, the white moscato of Canelli, unique in the world for its lush perfume and well known even by the ancient Romans. A very special wine, its grapes are harvested in the first half of September and fermented naturally; the result is a cheerful, refreshing, youthful wine, and for this reason it should be enjoyed during the first years of its life. It appears a sparkling straw yellow with subtle greenish highlights, and its fragrances bring to mind the blossoms and grasses of its native area. A delicate, effervescent mousse produces a long-lasting bead of the tiniest bubbles. Here is a dessert wine par excellence, the ideal accompaniment to fresh and dried pastries, filled cakes, fruit *crostate*, and spoon deserts. It stimulates conversation among friends, is always appropriate, and brings to the meal a festive note of elegant simplicity and refreshing enjoyment. Its remarkable bouquet will best be appreciated when served at 10-12°C in the classic crystal coupe



A group of hands holding bunches of dark blue grapes in a circle. The hands are positioned around the perimeter, each holding a cluster of grapes. The grapes are dark blue and appear to be freshly harvested. The background is a blurred green field, suggesting an outdoor setting like a vineyard. The text "Thanks for the attention" is overlaid in the center in a bold, yellow font.

Thanks for the attention



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