



CASCINA BRUCIATA





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www.cascinabruciata.it





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Our vineyards are located in Rio Sordo, one of the most prestigious and classic crus of the Barbaresco wine region, and have always produced unique and elegant wines.

Carlo Balbo aims to bring out the best expression of the Rio Sordo cru in his wines and to produce bottles that incite emotions, highlighting their authentic personality.

To this end, Carlo uses a precise and maniacal vineyard management protocol, oriented to an absolute respect for his natural environment and a low, but balanced, crop production depending on the conditions of each vintage.

In the cellar, we focus on rigorous management of the fermentation processes with a medium-long skin contact period to extract the maximum quality potential from the grapes. The ageing in barriques and/or barrels is monitored meticulously and the duration of such is calibrated to enhance the balance between the concentration of structure and aromatic elegance.

With the 2005 vintage, we are proud to apply our winemaking philosophy to our new label, Barolo Cannubi-Muscatel, which comes from another classic cru in the Barolo wine region. In our ongoing projects, Cascina Bruciata constantly strives to confirm its dedication to great wines from our region and bring out the best they have to offer.

philosophy





CASCINA BRUCIATA

The history of Cascina Bruciata goes back to 1880, when Carlo Balbo's great-grand father took ownership due to unexpected circumstances.

At that time, the farm was set on fire by jealous local farmers, an event for which it would subsequently be named – Bruciata in Italian means “burned”. The original owner, a certain Mr. Diena, decided to sell the farm and offered Giovanni Balbo, one of his most skilled and trusted farm-hands, the opportunity to buy the property. Giovanni was grateful and proud, however, being a simple farmer he didn't have the means to pay for the land. Mr. Diena, being a good businessman and having faith in Giovanni, allowed him to delay payment for the property. The first year under Balbo's ownership was humid and very rainy. So much so, that the surrounding farmers didn't have faith in that year's crop and took to making jokes when Giovanni hadn't given up hope for a successful outcome. With the help of his 7 sons constantly working in the vineyards, he managed to produce extraordinary grapes under terrible conditions. He was able to demand a very high price for them seeing that everyone else had cut their losses in the vineyards early on. As a result, he was able to quickly pay his original debt and became the official owner of the farm, entitling it with what would be its name for decades to come, Cascina Bruciata.

The farm became exclusively a winery under the management of Marino Balbo in the 1950's and only truly began to realize its full potential with his son, Carlo.

Carlo, driven by his strong attachment to the vineyards he grew up with and above all, his great desire to share the great and singular personality of this territory to the world, decided to market the wines in 2000 with the Cascina Bruciata label, honoring the history of the land which had always been a part of his family.

Today, Cascina Bruciata represents the realization of a long coming dream, but more than anything else, it is a project that is passionately oriented toward the future, with pride and respect for the land, in the name of the tradition that lives in the spirit of families like the Balbos.

history

Vineyards inside the Conore of Barbaresco

Lange Nebbido Usigro

Grape	Nebbiolo
Surface	1 Ha (2,47 acres)
Training system	vertical canopy with guyot pruning
Vines per Ha	5.000
Median age	20 years
Soil composition	clayey and calcareous
Exposition	east
Altitude	270 s.l.m. (885 feet)
Crop production per Ha	60 q

Barbaresco

Grape	Nebbiolo
Surface	2 Ha (4.9 acres)
Training system	vertical canopy with guyot pruning
Vines per Ha	6.000
Median age	30 years
Soil Composition	sandy, calcareous
Exposition	south west
Altitude	270 s.l.m. (885 feet)
Crop production per Ha	60 q



Dolcetto d'Alba Vigneti in Rio Sordo

Grape	Dolcetto
Surface	0,8 Ha (2 acres)
Training system	vertical canopy with guyot pruning
Vines per Ha	6.000
Median age	30 years
Soil composition	clayey and calcareous
Exposition	south
Altitude	270 s.l.m. (885 feet)
Crop production per Ha	60 q



Barbaresco Rio Sordo

Grape	Nebbiolo
Surface	1,8 Ha (4.4 acres)
Training system	vertical canopy with guyot pruning
Vines per Ha	6.000
Median age	40 years
Soil composition	clayey, calcareous
Exposition	south south-west
Altitude	270 s.l.m. (885 feet)
Crop production per Ha	50 q

Dolcetto d'Alba Rian

Grape	Dolcetto
Surface	1,7 Ha (4,2 acres)
Training system	vertical canopy with guyot pruning
Vines per Ha	5.000
Median age	20 years
Soil composition	clayey and calcareous
Exposition	west
Altitude	270 m s.l.m. (885 feet)
Crop production per Ha	65 q

Vineyard inside the Comune of Bardonecchia

Bardonecchia Cambi-Muscatel

Grape	Nebbiolo
Surface	0,1 Ha (0,25 acres)
Training system	vertical canopy with guyot pruning
Vines per Ha	6.000
Median age	10 years
Soil Characteristics	calcareous marl
Exposition	south
Altitude	300 s.l.m. (981 feet)
Crop production per Ha	50 q







CINA BRUCIATA

BARBARESCO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA





DOLCETTO D'ALBA DOC

Vigneti in Rio Sordo

Technical Sheet

Location of vineyard: Rio Sordo cru, in Barbaresco (Cuneo), Piedmont

Altitude: about 270 meters above sea level

Soil type: clayey and calcareous, western exposure

Surface of the vineyard: about 0,8 Ha

Varietal Planted: Dolcetto

Training system: Guyot

Production: about 60 q./Ha

Bottles: 2.000

Vinification: Grapes are removed from the stem and gently crushed; they are then fermented with the skins for about 10 days at around 28°C.

The wine is aged in 1 year old barriques

Quantity per bottle: 75 cl

Alcohol content: 14% vol

Total acidity: 5.4 g/L expressed in tartaric acid

Aging potential: 5 years

Bottling date: June

Tasting Notes

The Dolcetto Vigneti in Rio Sordo is made with grapes from the old Dolcetto vines, and then aged in small barrels to obtain softness and depth. This Dolcetto differs from other classic Dolcettos offering a wine with fascinating complexity.

On the nose, oriental spice and hints of strawberries and raspberry blend perfectly; in mouth it's rich and full with soft tannins.

This wine will surprise wine experts during their blind tastings.





DOLCETTO D'ALBA DOC Rian

Technical Sheet

Location of vineyard: Rio Sordo cru, in Barbaresco (Cuneo) Piedmont

Altitude: circa 270 meters above sea level

Soil type: clayey and calcareous, western exposure

Total hectares: about 1,7 Ha

Varietal Planted: Dolcetto

Training system: guyot

Production: about 65 q./Ha

Bottles: 7.000

Vinification: Grapes are removed from the stem and gently crushed; they are fermented with the skins for about 10 days at around 28°C.

The wine is aged in stainless steel

Quantity per bottle: 75 cl

Alcohol content: 13,5 vol

Total acidity: 5 g/L expressed in tartaric acid

Bottling date: June

Tasting Notes

Rian is an ideal wine to drink every day: persuasive and full, it goes well with tomato based pasta dishes and grilled meat.

Like all the other Cascina Bruciata wines, the Rian has a great personality: on the nose it offers scents of spice, with unmistakable notes of wild fennel and fruit, and gives the perception of ripe plums.

You will be pleasantly surprised by the balance between its easy approach and its intensity. The Dolcetto Rian is a fantastic value.





LANGHE NEBBIOLO DOC

Usignolo

Technical Sheet

Location of vineyard: Rio Sordo cru, in Barbaresco (Cuneo), Piedmont

Altitude: about 270 meters above sea level

Soil type: clayey and calcareous, eastern exposure

Total hectares: about 1 Ha

Varietal Planted: Nebbiolo, 20 year old vines

Training system: guyot

Production: about 60 q./Ha

Bottles: 3.000

Vinification: Grapes are removed from the stem and gently crushed; they are then fermented with the skins for about 10 days at 28°C.

The wine is aged in steel tanks

Quantity per bottle: 75 cl

Alcohol content: 13,5 vol

Total acidity: 5,5 g/L expressed in tartaric acid

Bottling date: June

Tasting Notes

Usignolo is a Nebbiolo that delivers an extremely pleasant tasting experience. It has great depth, without the complexity of the big Barbarescos of the winery.

To obtain this goal from younger vines we practice a severe green harvest during August and then we age it for 1 year to obtain softer tannins for a more balanced mouth feel. Ripe and round, it's a mix of plum, berry and notes of dried flowers, hinting at pepper and exotic spices as it all lingers on the fine-grained finish.

A perfect match with all kinds of beef, pheasant and other poultry, fresh or aged cheese.





BARBARESCO DOCG

Technical Sheet

Location of vineyard: Rio Sordo cru, in Barbaresco (Cuneo) Piedmont

Altitude: about 270 meters above sea level

Soil type: clayey and calcareous, South and South-Western exposure

Total hectares: about 1,2 Ha

Varietal Planted: Nebbiolo, 40 year old vines

Training system: guyot

Production: about 50 q./Ha

Bottles: 6.000

Vinification: Grapes are removed from the stem and gently crushed; they are then fermented with their skins for about 12 days at around 30°C. The wine is aged for 24 months in new and 1 year old barrels

Quantity per bottle: 75 cl

Alcohol content: 14 vol

Total acidity: 5,6 g/L expressed in tartaric acid

Bottling date: August

Tasting Notes

The vines for our Barbaresco were planted more than 30 years ago by the present owner's grandfather. Like all the estate's vineyards, these Nebbiolo vines are planted in the prestigious Rio Sordo cru and their deep roots produce wines that excel in quality and personality in every vintage.

Fragrant floral aromas, ripe and fleshy, with a delicious medley of juicy plum, black cherry and raspberry scent, finishing with a rich aftertaste and a long run of berry flavors highlighted by a toffee scent.

This wine was born to be paired with only the best quality porcini mushrooms, sheep's milk cheese and a beautiful evening with people you love.





BARBARESCO DOCG

Rio Sordo

Technical Sheet

Location of vineyard: Rio Sordo cru, in Barbaresco (Cuneo) Piedmont

Altitude: about 270 meters above sea level

Soil type: clayey and calcareous, South and South-Western exposure

Total hectares: about 1,2 Ha

Varietal Planted: Nebbiolo, 40 year old vines

Training system: guyot

Production: about 50 q./Ha

Bottles: 5.000

Vinification: Grapes are removed from the stem and gently crushed; they are then fermented with their skins for about 12 days at around 30°C. The wine is aged for 24 months in new and 1 year old barrels

Quantity per bottle: 75 cl

Alcohol content: 14 vol

Total acidity: 5,6 g/L expressed in tartaric acid

Bottling date: August

Tasting Notes

Barbaresco Rio Sordo is made only with our best grapes, resulting in a top quality example of wine from this region.

For many years the grapes grown in the Rio Sordo cru have demanded a high market price because they give an uncommon balsamic character to the wine. Together with the balsamic notes, you find berry, cherry and plum; the tannins are deep, powerful, sweet and round.

Barbaresco Rio Sordo is an elegant wine that marries well with every kind of savory meat dish, as well as aged cheeses...a wine to be enjoyed in good company!





BARBARESCO DOCG

Rio Sordo Riserva

Technical Sheet

Location of vineyard: Rio Sordo cru, in Barbaresco (Cuneo) Piedmont

Altitude: about 270 meters above sea level

Soil type: clayey and calcareous, South and South-Western exposure

Total hectares: about 1,2 Ha

Varietal Planted: Nebbiolo, 40 year old vines

Training system: guyot

Production: about 50 q./Ha

Bottles: 1.200

Vinification: The fermentation takes place with the skins for about 10 days at around 30°C. The wine is aged for 24 months in French oak barriques (Allier forest 18% new oak), 1 year in stainless steel tanks and 1 year in bottles

Quantity per bottle: 75 cl

Alcohol content: 14 vol

Total acidity: 5,6 g/L expressed in tartaric acid

Bottling date: August

Tasting Notes

The Barbaresco Rio Sordo is made from a selection of the best grapes from the Nebbiolo vineyards, and this Riserva is made only in excellent vintages. The Rio Sordo Riserva is the realization of Carlo's desire to bottle a 'perfect' wine that expresses a balance between its powerful structure and 'aristocratic' elegance. The wine ages for 4 years before release. This aspect allows it to preserve the personality of its cru, meanwhile, developing the distinct character of a great Nebbiolo from a top quality vineyard.

This wine is very complex on the nose, showing red fruit notes with tobacco and hints of licorice. The mouth is full, round and smooth with a long and pleasant after-taste. It pairs excellently with important dishes, like braised veal, beef stew, or aged cheese.





HOW TO REACH US:

From Alba (7 Km): take SP3 toward Barbaresco,
when you reach Località Tre Stelle, turn left onto Strada Rio Sordo.

From Asti (37 Km): take A33 toward Cuneo, take the Castagnito exit and then take SP3 toward Barbaresco.
Follow SP3 toward Alba and when you reach Località Tre Stelle, turn right onto Strada Rio Sordo.

From Torino (94 Km): take A21 toward Piacenza, take the Asti-Est exit and then take SP3 toward Barbaresco.
Follow SP3 toward Alba and when you reach Località Tre Stelle, turn right onto Strada Rio Sordo.

CONTACT:

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