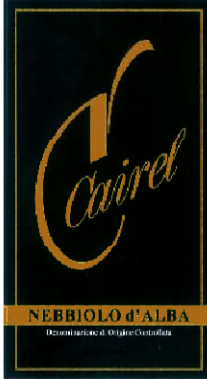


Cairel

Nebbiolo D'Alba D.O.C.



The road that winds its way up the ridge which runs from Alba towards Bossolasco, reaches Cascina Cheirello, home to the Cairel wines. These Langhe hills surrounding Alba are one of the most famous quality wine growing areas in the world. Seventeen hectares of vineyards spread around this charming farmhouse and winery owned and operated by 4th generation winemaker, Stefano Rivetti. Nebbiolo is a noble wine and wonderful accompaniment to braised and roasted meats and seasoned cheeses. Serve at room temperature.

Production Area: Piedmont's Langhe Hills in Alba
which affords the Nebbiolo grape a long growing season, necessary for this varietal to achieve full ripeness.

Grape Varietal: 100% Nebbiolo

Vineyard Name: Vigneto Rainè
This was the name that existed when Stefano's great grandfather bought the property in 1905 reputed to produce the best Nebbiolo grapes.

Vineyard Characteristics: 3 hectares of calcareous soil, located at 180-250 meters above sea level with SW exposure to the sun.

Form of planting: Guyot: 4,500 vines per hectare

Harvest and Vinification: The grapes are hand harvested in the middle to end of October. Fermented in stainless steel for 30 days with contact with the skins. The wine is aged for 16 months in oak; 80% in large oak barrels, 20% in barrique.

Sensory Characteristics: The color is a magnificent garnet red, vivid, and intense, with shades of orange with a persistent and intense perfume of roses and dried fruits.

Analytical Data: Alcohol: 13.5%
Residual Sugar g/l: 1.5
Total Acidity g/l: 5.4

Number of Cases Produced: 1000 per year

Cairel

Dolcetto D'Alba D.O.C.



The road that winds its way up the ridge which runs from Alba towards Bossolasco, reaches Cascina Cheirello, home to the Cairel wines. These Langhe hills surrounding Alba are one of the most famous quality wine growing areas in the world. Seventeen hectares of vineyards spread around this charming farmhouse and winery owned and operated by 4th generation winemaker, Stefano Rivetti. In Piedmont, Dolcetto is the most stylish of everyday wines. It is a fine accompaniment to all courses from antipasto to the main course. Serve at room temperature.

Production Area: Piedmont's Langhe Hills

Grape Varietal: 100% Dolcetto

Vineyard Name: Vigneto del Mandorlo
named for a centuries old almond tree at the highest point of the vineyard (since replaced with a younger tree)

Vineyard Characteristics: 3.5 hectares of calcareous soil, located at 180-250 meters above sea level with SW exposure to the sun.

Form of planting: Guyot: 4,500 vines per hectare

Harvest and Vinification: Hand harvested at the end of September, the grapes are fermented in stainless steel tanks with contact with the skins for 15 days.

Sensory Characteristics: A distinct red wine of Alba and a taste that's easy to acquire. When young, it has a deep mulberry color with aromas of fresh flowers and mature fruit. The taste is rich with mellow fruit flavors of almost chocolate-like sweetness offset by a dry undertone.

Analytical Data: Alcohol: 13%
Residual Sugar g/l: 2.5
Total Acidity g/l: 6

Number of Cases Produced: 2000 per year

Cairel

Barbera D'Alba D.O.C.



The road that winds its way up the ridge which runs from Alba towards Bossolasco, reaches Cascina Cheirello, home to the Cairel wines. These Langhe hills surrounding Alba are one of the most famous quality wine growing areas in the world. Seventeen hectares of vineyards spread around this charming farmhouse and winery owned and operated by 4th generation winemaker, Stefano Rivetti. This is a beautiful Barbera that is an excellent accompaniment to antipasto, red meats, game, chicken or cheeses.

Production Area: Piedmont's Langhe Hills

Grape Varietal: 100% Barbera

Vineyard Name: Vigneto Ca' Veja
named for a medieval house unearthed in the 1970s when the Rivetti family began work to plant a new vineyard of Barbera (probably destroyed and buried in a landslide)

Vineyard Characteristics: 5 hectares of calcareous soil, located at 180-250 meters above sea level with SW exposure to the sun.

Form of planting: Guyot: 4,500 vines per hectare

Harvest and Vinification: The grapes are hand harvested at the beginning of October, then cold pressed under controlled temperature, fermentation is done in stainless steel for 25 days with 20 days in contact with the skins. The wine then goes into oak barrels to be aged for 18 months (70% in big barrels , 30% in barrique)

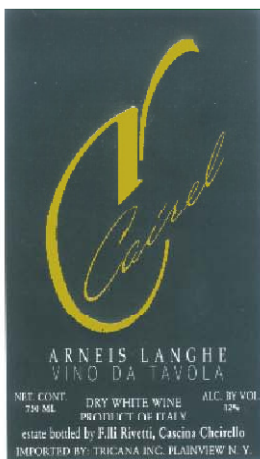
Sensory Characteristics: A beautiful ruby red color with fragrant aromas reminiscent of dried flowers and herbs, and a round, full, fresh taste.

Analytical Data: Alcohol: 13.5%
Residual Sugar g/l: 2.5
Total Acidity g/l: 6

Number of Cases Produced: 2000 per year

Cairel

Arneis Langhe



The road that winds its way up the ridge which runs from Alba towards Bossolasco, reaches Cascina Cheirello, home to the Cairel wines. These Langhe hills surrounding Alba are one of the most famous quality wine growing areas in the world. Seventeen hectares of vineyards spread around this charming farmhouse and winery owned and operated by 4th generation winemaker, Stefano Rivetti. This Arneis is a wine of grand structure that is vivacious and elegant and will enhance the enjoyment of any light meal, antipasto, or fish dishes, or simply as a sipping wine. Serve chilled.

Production Area: Piedmont's Langhe Hills

Grape Varietal: 100% Arneis; noted in the Langhe hills as early as the 15th century.

Vineyard Characteristics: 2.4 hectares of calcareous soil, located at 180-250 meters above sea level with SW exposure to the sun.

Form of planting: Guyot: 4,500 vines per hectare

Harvest and Vinification: Hand harvested in September, the grapes are cold pressed and fermented in stainless steel tanks for 20 days at a controlled temperature of 17°C.

Sensory Characteristics: Pale straw color with aromas of fresh fruit and flowers mingled with an almondy aftertaste.

Analytical Data: Alcohol: 12%
Residual Sugar g/l: 4
Total Acidity g/l: 6

Number of Cases Produced: 1250 per year