

# MARIO TORELLI

## Piemonte Brut Chardonnay

### Di Paola

Mario and Gianfranco Torelli's Casina Milana at Bubbio, a hilltop village in the heart of the Asti Langa, is an example of the tremendous potential of wines grown on these hills. Their steep slopes provide a very precious soil and environment well-suited to growing varieties such as Moscato and Dolcetto, which are traditional to the region. Excellent examples of these two wines are also made by the father and son team. The Torelli's understand their land and take advantage of its valuable qualities while preserving a natural equilibrium which has stayed intact over the years. Their entire vineyard is certified organic by ICEA, now also accredited to certify farmers under the US National Organic Program, as is the Torelli vineyard. The family has reintroduced other elements of local tradition: dry stone walls, a precise rain-water drainage system, their distinctive rural building style and the warmth of a family owned winery.

The Di Paola Piemonte Brut Sparkling wine is named after Gianfranco's daughter Paola. It is made from 100% Chardonnay which is relative newcomer to the area's grape selections. Chardonnay is now used in both still and sparkling wines and attains a minerality not unlike a Macon or Pouilly Fuisse, when grown by careful farmers. It is made by a partial Charmat method, thus not in the bottle for the second fermentation. The result is a fine dry and fruity bubbly, perfect for celebratory toasts and friendly gatherings. It also has enough weight and finish to accompany many light meals.



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