



**COMPANY:** Located in the heart of Langhe, hills of Barolo town, the company takes the name from the toponym so singular and ancient, of a part of hill located in the town of Castellinaldo "Bric Cenciurio" that it means top of Cenciurio hill. Our company was founded at the beginning of 1990 from the idea of Franco Pittatore and his brother-in-law Carlo Sacchetto. They decided to join the lands of their families, to extend the relevant surfaces with new acquisitions in Roero zone and, consequently, to make wine with the cultivated grapes. After a period of adverse vicissitudes due to the death of Franco, Carlo and his sister Fiorella, together with his children, Alessandro and Alberto, they had taken the reins of the company with the collaboration of a wine expert as (enologist) Mr. Gian Franco Cordero

**THE VINEYARDS:** From the beginning the company is engaged to reduce the use of synthetic chemicals substances in the vineyards, keeping alive the good agricultural practices learned from their parents and grandparents used to work with difficulty but with the conviction that the wine and grapes are "live products" in constant development with the eco-system that remains intact perfectly. The choice has been to cultivate vines of Nebbiolo, Arneis, Barbera, Dolcetto, Freisa, Brachetto, Roero, Pinot Noir Chardonnays, Cabernet Sauvignon and Risling.

The vineyard area company is extended for 12 hectares, distributed in three municipalities:

**Barolo:** on the hills facing south east of the sub-zone "Coste di Rose and west part of the sub-area" Mon Robiolo Di Bussia "cultivated with Nebbiolo grapes with a medium average of 25/45 years. From these ones we obtain the precious grapes used for the production of our "Barolos".

**Magliano Alfieri:** During 1994 we have recovered with a difficult "restoring job" 3 vineyards dated back to the 40s cultivated with Barbera grape. From these vineyards we obtain "the wine "Barbera Naunda".

**Castellinaldo:** During 1994, The Cenciurio hill composed by sandy soil exposed to the East, has been implanted with the Arneis grape, princely vine of Roero. Thanks to the great adaptability to soil and microclimate conditions more various, this ground allows us to have three wines with a distinct personality.

**THE WINE CELLAR:** The vinification method is based on the respect of raw materials trying to interpret each vineyard individually and carefully checking the ripeness of the grapes. The technology is accompanied by traditional methods, like the lunar phases during work transfer and bottling of wines. The harvest is carried out exclusively by hands in order to select the best bunches. The grapes are fermented in stainless steel tanks at controlled temperature. For the red grape skins remain in contact with the must during maceration while white wines are produced by fermentation at low temperatures (12 - 15 °) of musts. The goal is to get the maximum expression of aromatic flavors. The first wine that marked the beginning of the commercialization had been Roero Arneis (with a classic vinification in stainless steel vats), the Barbera d'Alba "Naunda" produced by the vineyards of seventy years, fined in 18 months in oak barriques (30% new barriques) and "Birbet" local variety of aromatic sweet wine Brachetto Roero.

During the year 1998, we have added a late harvest of Arneis wine produced with grapes attacked by the noble botrytis and Langhe Nebbiolo aged in not new oak barrels Milestone was the great 1999 vintage, with innovative spirit was produced Arneis "Sito dei Fossili" (Fossil site) fermented and aged on the lees in large oak casks. At the same time Bric Cenciurio started with the production of Barolo wines with two methods: the first one with a maceration medium (15 days), which matures in 600 liter in oak barrels for a period twenty-four months, the second one, with a more traditional spirit, with clusters coming from the sub-zone "Coste Rose" exclusively, with a long maceration (30-35 days) and aged in large oak barrels (2500 liters) for 24 months from.