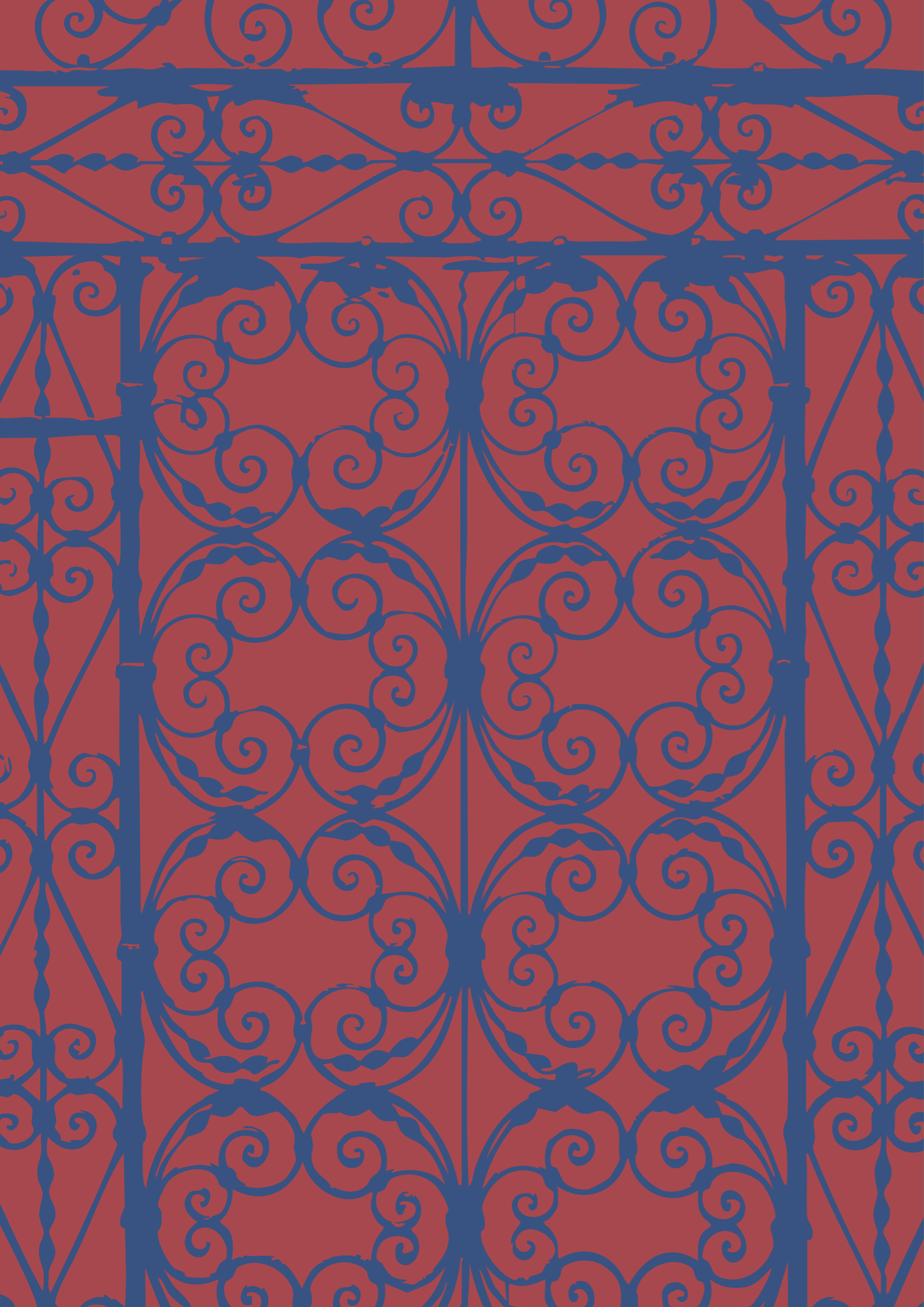


WINE WITH US



G I O V A N N I
BARTOLI

WINE IS THE ESSENCE
OF THE FAMILY



“Wine is the essence of the family:
every sip tells a story, every bottle
holds a memory”.

HUGH JOHNSON

It all began in the spring of 2004

» A purchase guided by my deep passion for the sandstone soil and the slowly growing vines, accompanied by the expert and patient hands of the farmers.

I have always been fascinated by the wild beauty of Monferrato, probably because it reminds me of my childhood and the breathtaking runs up to the ancient hills.

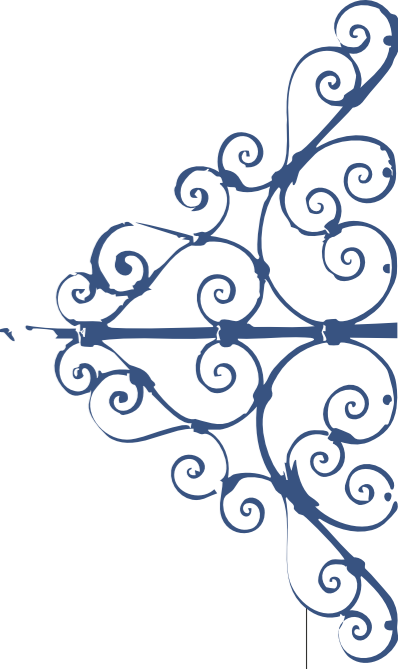
Little by little I learned to follow nature and the birth of the bunches under the expert eye of Carlino Rondoletti.

A man with a past as strong and tenacious as his vineyards, which he knew one by one.

Carlino Rondoletti



A family history



- » Since 2004, Giovanni has turned the vineyards into a true family endeavor. His daughters, Eleonora Marina and Gloria, soon shared his passion, learning the craft alongside Carlino, who taught them:

“We work in silence between the rows.”

Through cold winter pruning and hot summer ripening, they learned to listen to each vine and act with care in that quiet atmosphere. Harvest remains a family celebration, where tradition meets joy at the end of each long day.

As the estate has grown, Giovanni and his daughters continue to oversee every stage, from vineyard to cellar. Day after day, they are supported by a dedicated team under the guidance of their winemaker — whose patient, precise work pursues one goal: **to let the voice of Monferrato resonate in every bottle.**

Our wines



AUTHENTICITY IN EVERY SIP

» Our vineyards lie among the steep, tradition-rich hills of Monferrato, where we practice careful and restrained viticulture. Each grape is hand-harvested and meticulously sorted, guided by a philosophy of balance that uses only measured, protective treatments to preserve nature's rhythm. This commitment to harmony ensures that every bottle we produce meets the highest standard of quality.

In the cellar, we unite precision and tradition. Stainless-steel and concrete tanks preserve purity and freshness, while oak barriques are introduced where depth and texture are desired. This approach keeps clarity and a true sense of place — allowing our wines to speak with the quiet elegance of Monferrato.

Our red wines reflect the full spectrum of our terroir. The journey begins with graceful **Grignolino**, known for its fine tannins and delicate red fruit; continues with expressive Barbera d'Asti and structured **Barbera Superiore**, rich and round with subtle oak influence; and reaches its crescendo with **Albarossa**, dark-fruited, silky, and profound — the deepest voice of our hills.

Alongside these reds, our white and sparkling wines bring another dimension of Monferrato. From the fresh, mineral **Chardonnay** to the fragrant **Moscato** d'Asti and the finely beaded **Brut**, each wine reflects the character of our vineyards.

Every sip reveals a dialogue between authenticity and precision — the timeless harmony of Monferrato in a glass.





19 FILARI
Grignolino d'Asti
DOC



FONSMAGNA
Barbera d'Asti
DOCG



MINET
Piemonte DOC
Chardonnay



FERNANDO
Moscato d'Asti
DOCG



PEC
Barbera d'Asti Superiore
DOCG



PRIMA LUCE
Piemonte DOC
Albarossa



GAL
Spumante Brut





19 filari

GRIGNOLINO D'ASTI DOC

- » There were only nineteen rows that Carlino originally dedicated to Grignolino — and from them, this wine takes its name. Grignolino is known for its fresh and fruity aroma. On the palate, it stands out for its light acidity and gentle tannins, making it a versatile companion for many dishes. A wine that tells the story and tradition of a land rich in authentic flavors. A niche wine — you love it, or you don't yet understand it.

» SENSORY PROFILE

Ruby red with garnet shades. Notes of blackberry and raspberry stand out, followed by hints of wild rose and sage. On the palate, delicate almond tones balance perfectly with freshness and fine tannins.

PAIRING

A light, versatile red that complements a wide range of dishes — cured meats, fresh cheeses, grilled vegetables, and delicate white meats. Its bright freshness also suits lightly spiced cuisine.

SERVING

Serve slightly cool, at 14–16 °C (57–61 °F), to highlight its floral character. Best enjoyed young to appreciate its lively structure.

GRAPES

100% Grignolino

APPELLATION

Vinchio and Vaglio Serra
Monferrato (AT)

FERMENTATION & AGING

Stainless steel tanks,
for 6-12 months





Fonsmagna

BARBERA D'ASTI DOCG

- » Vinchio stands at the crossroads of three ancient Roman roads: Luparia, Ramaudio, and Fons Magna — “great spring” in Latin. The aroma of our Barbera rises from the glass like Carlino’s laughter after a long day’s work in the hills. Grown on sunny slopes with the best exposure in the region, these grapes express the true generosity of Monferrato.

» **SENSORY PROFILE**

Intense ruby red. Aromas of plum, cherry, and violet. The palate is full and velvety, combining ripe fruit with smooth, balanced freshness.

PAIRING

Perfect with pasta in meat sauce, roasted poultry, and grilled meats. Its lively acidity makes it an ideal match for Mediterranean flavors and slow-cooked Asian dishes.

SERVING

Serve at 16–18 °C (61–64 °F). Allow a few minutes of aeration to reveal its full bouquet.

GRAPES

100% Barbera

APPELLATION

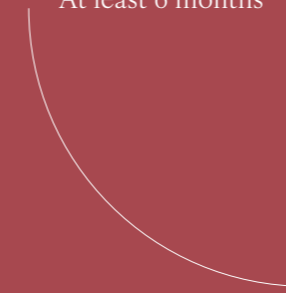
Vinchio and Vaglio
Serra, Monferrato (AT)

**FERMENTATION
& AGING**

Concrete and stainless
steel tanks, for 6-24
months

REFINING

At least 6 months





PEC

BARBERA D'ASTI SUPERIORE DOCG

» Pec — the nickname of Gregorio, the family's youngest — is dedicated to the new generation. Barbera Superiore is an elegant wine that rewards patience: its intensity deepens through months in oak crafted by local coopers with seven generations of expertise. To the red fruits present in our Fonsmagna wine, Pec adds some spicy notes. Close your eyes at your first sip.

» SENSORY PROFILE

Deep red with garnet reflections as it ages. Rich aromas of cherry, plum, and dark berries evolve into jam, cocoa, and liquorice. On the palate, full-bodied and harmonious, with balsamic and spicy tones.

PAIRING

Ideal with braised meats, aged cheeses, and truffle-based dishes. A refined partner for steak, lamb, or slow-cooked recipes with herbs.

SERVING

Serve at 18 °C (64 °F). Decant briefly before serving to soften tannins and open the aromas fully.

GRAPES

100% Barbera

APPELLATION

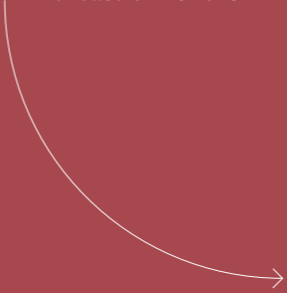
Vinchio and Vaglio
Serra, Monferrato (AT)

FERMENTATION & AGING

Slavonian oak barrique,
for 24 months

REFINING

At least 6 months



pec





Prima Luce

PIEMONTE DOC ALBAROSSA

» In 1938, enologist Giovanni Dalmaso united Nebbiolo and Barbera to create Albarossa — a grape combining finesse and strength. Our Prima Luce pays tribute to this vision. Named “First Light,” it symbolizes a new dawn in Monferrato — where elegance and intensity come together. Refined yet powerful, Prima Luce is a wine of quiet depth — capturing the first light of Monferrato in a glass.

» SENSORY PROFILE

Deep ruby color. Aromas of blackberry, violet, and delicate spice. On the palate, ripe dark fruit, silky tannins, and vibrant balance lead to a long, refined finish.

PAIRING

Perfect with roasted or grilled red meats, game, or rich stews. Also pairs beautifully with mature cheeses or dark chocolate.

SERVING

Serve at 18 °C (64 °F). Open shortly before tasting to reveal full harmony and depth.

GRAPES

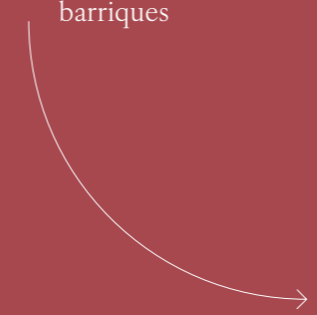
100% Albarossa

APPELLATION

Alto Monferrato

FERMENTATION & AGING

36 months in oak
barriques



Minet

PIEMONTE DOC CHARDONNAY

- » Minet, the grandfather of the Bartoli sisters, was the most modern of Italian grandparents. At nearly 100 years old, his tradition was still fresh and wise, his spirit strong and thriving. Our Chardonnay reflects that same character: classic yet lively, elegant yet spirited. But with a touch of modern madness.

» SENSORY PROFILE

Straw yellow with green reflections. The bouquet offers golden apple, pear, and white flowers with touches of citrus and almond. The palate is dry, soft, and balanced, with pleasant minerality and a lingering finish.

PAIRING

Ideal with seafood, shellfish, light risottos, or delicate pasta dishes. Its subtle texture also pairs gracefully with white meats and creamy sauces.

SERVING

Serve chilled at 10–12 °C (50–54 °F) in a medium white-wine glass to enhance freshness and aroma.

GRAPES

100% Chardonnay

APPELLATION

Monferrato (AT)

FERMENTATION & AGING

Stainless steel tanks,
for 6-12 months



Fernando

MOSCATO D'ASTI DOCG

- » The whole world knows Asti for Moscato. The wine of celebration, of jubilation. It is a traditional wine for the territory; the farmers filtered it with hemp sacks. For us, too, it is a wine in honor of memory and tradition. Named after Giovanni's father, Fernando, this wine honors memory and joy – sweet, light, and resilient like these hills he would have loved.

» SENSORY PROFILE

Bright yellow. Aromas of wisteria, lime, peach, and apricot. On the palate, hints of lemon, orange blossom, and sage create a soft, aromatic sweetness.

PAIRING

Perfect with fruit tarts, pastries, or light creamy desserts. Its gentle bubbles and freshness make it a delightful finish to any meal.

SERVING

Serve well-chilled at 6–8 °C (43–46 °F) in a tulip or white-wine glass to capture its delicate fragrance.

GRAPES

100% Moscato d'Asti

APPELLATION

Monferrato (AT)

FERMENTATION & AGING

Stainless steel tanks,
for 4-6 months



Gal

SPUMANTE BRUT

- » A tribute to Elisabetta, a cherished friend whose *joie de vivre* inspired this sparkling wine. Gal radiates brightness and grace — a celebration of life and elegance.

Made from a refined blend of **70% Chardonnay and 30% Cortese**, it combines the international elegance of Chardonnay with the native freshness of Cortese — two grapes that thrive in Monferrato's mineral soils and gentle slopes. The result is a sparkling wine that reflects our terroir: vibrant, balanced, and unmistakably Italian.

» SENSORY PROFILE

Pale straw yellow with fine, persistent bubbles. Aromas of white peach, pear, and acacia blossom, followed by citrus and brioche. The palate is bright and lively, with refreshing acidity and a soft, sweet-edged finish.

PAIRING

Crisp and refined, ideal as an aperitif or with elegant starters — oysters, sushi, or tempura. Its clean finish pairs beautifully with seafood, white fish, or soft cheeses.

SERVING

Serve well-chilled at 6–8 °C (43–46 °F) in a tulip or medium white-wine glass to highlight its fine perlage and expressive bouquet.

GRAPES

70% Chardonnay
30% Cortese

APPELLATION

Monferrato (AT)

FERMENTATION & AGING

5 bar pressure stage and ages on yeasts for a few months. The product is then clarified and filtered before bottling.

Bubbles

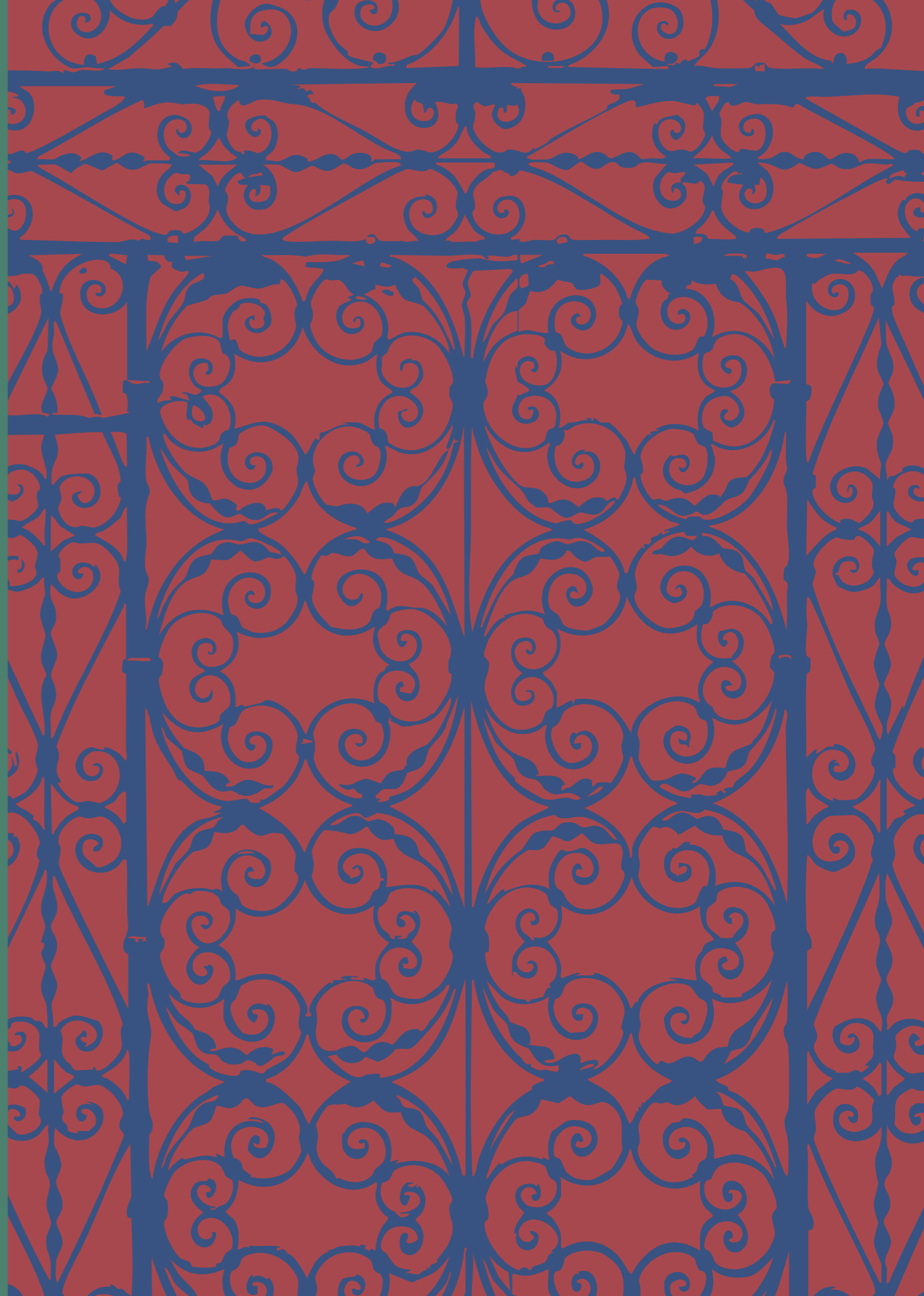
*Masks behind the soul,
wild breaths of the author,
ethereal rides on rosy peaks.*

Giovanni Bartoli



“Wine cheers the sad, revives
the old, inspires the young, makes
weariness forget his toil”.

LORD BYRON



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