



CA' BIANCA

2025 BRAND PRESENTATION
U.S. MARKET

THE HOME OF PIEDMONTESE DOC WINES

Ca' Bianca, situated in the Municipality of Alice Bel Colle, on the hills of the Alto Monferrato, is one of the youngest wineries on the Piedmontese wine scene. Established in the 1950s, it owns farms ("cascine" in Piedmontese) a few kilometers from Acqui Terme, extending over a surface area of 24 hectares in a single ring around the vinification cellar. Deeply rooted in its territory, Ca' Bianca aims to enhance the best expressions of the typical local grape variety, Barbera. Here, it is known as Barbera d'Asti, Dolcetto and Brachetto d'Acqui.





PIEMONTE



ALESSANDRIA

Alice Bel Colle
(AL)



FONDAZIONE

1952



FONDATORE

Carlo Galeazzo



ETTARI VITATI

24



VITIGNI

- Barbera
- Moscato
- Nebbiolo
- Dolcetto



CARATTERISTICHE PEDOCLIMATICHE

I terreni, in prevalenza sciolti, sono costituiti da marne sedimentarie, argille e calcare, con esposizione sud est, ad un'altitudine media di 350 metri.

Piedmont tour

A very dynamic winery offering a complete range of all the main designations of the Piedmont winemaking area.



Aromatic heart, innovative look.

It originated in the area of aromatic species, namely Moscato and Brachetto, on which solid foundations have been maintained while developing, in viticultural and oenological terms, a strong inclination for territorial innovations, initially demonstrated with Barbera d'Asti and still today with Alta Langa.



Technology that enhances

For all our wines, we use cutting-edge production technologies, which allow us to increasingly respect the vocation of the territory, thereby facilitating the communication of our products.





Brachetto d'Aqui DOCG \$21.99

Variety: Brachetto

Soil: soils composed of more or less sandy, grey-blue marl with localized sandy conglomerate intercalations.

Tasting Notes: Brachetto d'Acqui displays an intense cherry red hue, with marked grape and cherry aromas on the nose. On the palate, a delicate perlage helps bring the aromatic qualities typical of this variety to the fore

Food pairing: The ideal accompaniment for a strawberry tart or pastries. Also counterpoints cow's milk blue cheese well (such as the local Blue de Moncenis from the Piedmontese Alps).



Moscato d'Asi DOCG \$21.99

- **Variety:** Moscato Bianco
- **Soil:** soils composed of more or less sandy, grey-blue marl with localized sandy conglomerate intercalations
- **Tasting Notes:** pale straw yellow hue, with a fine, persistent perlage. Fortright, fragrant nose regales floral aromas with hints of acacia and sage. The sweet yet never cloying palate shows fine progression towards attractive honeyed notes.
- **Food Pairing:** Excellent with Moscato-flavored zabaglione covered with chopped hazelnuts, tea biscuits, or to sweeten sliced strawberries.

