



EXCEPTIONAL FAMILY ESTATE IN CASTIGLIONE TINELLA



COL DEI VENTI

PIEDMONT

ORNELLA CORDARA *owner*
CLAUDIO ICARDI *winemaker*

These elegant and approachable wines come from Ornella Cordara's family estate in Castiglione Tinella. Here, famed enologist Claudio Icardi creates noteworthy and critically acclaimed wines in concert with Cordara (who works closely on the blends). Grapes for these fruit-driven yet age-worthy wines are harvested from numerous microclimates within the gently rolling Langhe and Monferrato hill. The estate employs ripe grapes and pronouncedly new oak to consistently produce wines of distinction.

Col dei Venti is committed to organic and biodynamic farming practices and eschews chemical pesticides and fertilizers.

As a child I loved to run in the cellar of my parents between the scents of wine and play hide and seek with my sister behind the large barrels of my father. Then I grew up and I worked for several years in my family's firm and I travelled around the world up to decide to begin in 2003 a new adventure all mine: Col dei Venti. ... I'm situated in an excellent position between the Langhe and Monferrato and I work in full compliance with environmental and nature... Tasting my wines, you can feel my passion, enthusiasm and devotion that I use in my work everyday. – Ornella Cordara

2013 MOSCATO D'ASTI DOCG "Comète"

Pale yellow; rich bouquet of acacia flowers, daisies, and sage; well-balanced on the palate, fresh and quite pleasing with a hint of delicate sweetness and light, frothy bubbles; alc 5.5%.

2012 BRACHETTO DOC "Girotondo" (ring-around-the-rosey)

Over-ripe ruby red sparkling; gently pressed with a short maceration on skins; intense yet fine with scents of rose petals; sweet and seductive on the palate; the natural sparkling fermentation brings a brisk, refreshing character; ideal for end-of-meal—an excellent complement to most biscuits and pastries, strawberries and undergrowth berries.

2011 BARBERA D'ASTI DOC

2010 BARBARESCO DOCG "Túfoblú"

From grapes grown in Neive and Treiso; the must sees a traditionally long fermentation and maceration with frequent punch-downs; aged 24 months in barrique. Scents of spice, blackberry jam and blueberries; elegant and velvety in the mouth, rich with pleasant hints of star anise and sweet liquorice.

2008 BAROLO DOCG "Túfoblú"

Thank you for your time and for your interest in Connoisseur wines.