



ALLORAVINO

AZIENDA ●●● AGRICOLA
FABIO PERRONE
VALDIVILLA

Fabio Perrone, Santo Stefano Belbo in Piemonte

WE CONVEY IN THE GLASS OF EMOTIONS
WE EXPERIENCE WHEN WE BOTTLE IT!

<https://www.fabioperrone.com/>

INTRODUCTION

Founded by Mario Perrone in the 1970s, the vineyard and winery is tended to by three generations of the Perrone family. Mario's wife, son Mauro, his grandchildren – Fabio and Sabrina, perform all of the work themselves by hand – from soil management to bottling. Located in the municipality of Santo Stefano Belbo, which is best known for being the birthplace of the writer Cesare Pavese. Sustainability in the vineyard and the winery is cornerstone of their legacy.

THE VINEYARD

There are 19 hectares of vineyards surround the cellar where the wines are made. Located above Santo Stefano Belbo on a steep hillside lies the small hamlet of Valdivilla which has just 250 inhabitants, almost all farmers. They have been cultivating the arduous slopes here for generations leading to the fame of Moscato d'Asti. The site has an average temperature of 25C during the growing season. All blocks are Guyot trained. Perrone has always preferred a natural approach, for a better-quality, healthy fruit, and for a better-quality wine. The management of the vineyard is carried out with commitment and with the utmost respect for the environment without the use of herbicides or insecticides. Native ground cover maintains soil health.... The estate has four distinct vineyards, plus another vineyard site just above the estate:

Fontana – 350m elevation, facing South/Southeast – Dolcetto

Parish Vineyard– (formerly owned by parish priest) 350m elevation,
facing Southeast — source of Favorita (Vermentino)

Ciabot Vineyard – (a peasant house in the vnyd) 350m elevation,
facing Southeast — source of Langhe Nebbiolo DOC

Spurî Vineyard– ('withered' for the dried fruit) – 350m elevation, facing South – source of Moscato Bianco Canelli

Cascina Galletto Vineyard – 400m (above Perrone), facing South/Southeast – source of Moscato Bianco Canelli



WINEMAKING PHILOSOPHY

The winemaking respects the care of winegrowing by allowing native fermentations and eschewing any additives... Their goal is for the wine to show a purity of fruit and exceptional depth of flavors unique to the vineyards. The Moscato and Brachetto are fermented at cooler temperatures to preserve delicate fruit aromas and flavors. The reds are generally fermented between 25°-28° for about 10 days. The wine is drained of the gross lees after aging 12 months in barriques the wine is racked by gravity and bottled.



Name: Moscato di Asti, DOCG

Description: Pressed, racked, then cold fermented where the gas is retained to create perlage

Vineyard: Cascina Galletto, 400m, South/South East exposure, Guyot trained, hand harvested

Press: Bibenda - Clusters, Gambero Rosso - 2 glasses, Veronelli - 90 pts



Name: Barbera di Asti Superiore

Description: Fermented with selected local yeast at a constant 25° C with pumpovers at regular intervals for gentle extraction of the skins

Vineyard: 100% Estate, 350m, facing SE

Press: Bibenda - 4 Clusters, Gambero Rosso - 2 Glasses



Name: Langhe Favorita, DOC (Favorita Grape from the Parish Vineyard)

Description: After gentle destemming and crushing the skins go through cryomaceration followed by pressing and decanting the must. Fermented with selected local yeasts at a constant cool temperature, the wine is aged on the fine lees.

Vineyard: 100% Estate, 350 m, facing SE

Press: Gambero Rosso - 1 glass



Name: Langhe Nebbiolo, DOC

Description: Fermented with selected local yeast at a constant 25° C with pumpovers

Vineyard: Ciabot Estate Vineyard, 350m, facing SE

Press: Bibenda - 4 Clusters, Gambero Rosso - 2 Glasses



Name: Dolcetto di Alba, DOC - Fontana Vineyard

Description: Fermented with selected local yeast at a constant 25° C with pumpovers at regular intervals for gentle extraction of the skins

Vineyard: 100% Estate, 350m, facing SE



Name: Brachetto, DOC - Santo Stefano Belbo

Description: After destemming and crushing the must is macerated with the skins for 24-48 hours to extract color. The must is drawn off of the skins. Fermentation follows in autoclave to capture the gas and aromas. Fermentation with selected yeasts over a two week period at a constant temperature.

Vineyard: 100% Estate 350m, facing South