

“Langhe and Roero Vineyards”



®
Terre Sabaude



Terre Sabaude

by

PRODUTTORI DI
GOVONE 

The Langhe and Roero area is one of the most generous and lovely regions in the world for the excellent quality and variety of wine production.

Everything arises from the particular geographical location. The Roero north of the Tanaro is characterized by steep rocks and steep rock walls, valleys and hills that create different microclimatic conditions and allow the grapes to express fine and intense aromas.

The Langhe are located in the southern part of Piedmont and the name refers to the hills arranged parallel to each other, forming deep and very narrow valleys.

The calcareous-clayey character of the Langhe lands means that the red wines are full-bodied and very structured; the more sandy and soft soils of the Roero give the wines unique aromas.

UNESCO

In 2014, Unesco recognized the “Wine Landscapes of Piedmont: Langhe-Roero and Monferrato” as a World Heritage Site.

The motivation states that those landscapes “are an exceptional living testimony of the historical tradition of vine cultivation, of winemaking processes, of a social, rural and economic context based on the culture of wine.”

“Langhe and Roero Vineyards”





“ Tradition and evolution “

The Company

The Produttori di Govone company was founded in 1957 and it produces high standard and internationally recognized wines that represent the territory of Langhe, Roero, Asti and Monferrato.

The territory has been recognized by UNESCO as World Heritage Site, the landscape of hills, because of the fantastic shape, the Towers, Castles derived by Savoy Dynasty and the farmers' handmade work make this territory unique.

The cellar has 250 members from several areas of the Piedmont Region: from Langa area and Alba area till the south in Asti area. The natural resources of the Langhe hills give to vineyards special qualities that are the real value to produce high quality wines.

The company participates to many international competitions and in these years got bronze medals in Decanter Competition and glasses in Gambero Rosso Vini D'Italia and other international awards.

Produttori di Govone has certified ISO 22000. And also the wines are vegan free.

The Company has an international selling power really, the company actually exports to many foreign countries. The wine shop in the Headquarters in Govone offers a big portfolio of wines from Piedmont, about 60 types of wines and in the wine shop there are also many kinds of products from regional high quality food to accompany the wines.



The Territory

The Produttori di Govone includes a large part of the “Langhe” wine district, and also Roero and Monferrato Asti areas.

In this territory the grape varieties and their own peculiarities express the rural culture. There are different areas, Roero where we have fantastic vineyards of Arneis and Barbera d’Alba, and Langhe where we have Dolcetto, Nebbiolo and other and Asti and Monferrato areas where we have Grignolino, Barbera, Cortese and other vineyards. Moreover the Company has also a premium range production of premium lines from the top quality territories of Barolo and Barbaresco.



All the members own the vineyards, and they work closely with technicians for the excellent quality and historical passion.

During the year, oenologists have studied and optimized production operations based on the characteristics and position of the vineyards where tradition and quality make a representative product of the land.

The Company has 295 hectares of vineyards for a total average annual production of 2,500,000 liters of wines:

79 hectares of Barbera d’Alba vineyards
 97 hectares of Barbera d’Asti vineyards
 27 hectares of Nebbiolo d’Alba vineyards
 26 hectares of Arneis vineyards
 20 hectares of Dolcetto vineyards
 46 hectares of the following vineyards: Bonarda, Freisa, Grignolino, Cortese, Chardonnay, Favorita and Ruchè.

To take a look to the future, there are five hectares of vineyards suited for the testing of biological wines.



“Our winery”



Our Location

GOVONE WINERY- (Headquarters) for Production wines from Langhe, Roero and Alba grapes.
Activity: Production Plant, Aging, Packaging and Marketing

PORTACOMARO WINERY, branch of Portacomaro, grape harvesting center of Asti and Alessandria

MONTEGROSSO AND VIGLIANO D'ASTI WINERY, Branch of Vigliano and Montegrosso, for the vinification of Asti and Monferrato grapes.

“Respect for nature”





The Winery

The winery was founded in 1957, it combines modernity and evolution with the tradition. In the cellar visitors can breathe the history of the members, which follow the purpose to give great wines and high standard products. The grapes arrive in the cellar after a careful selection and they are carried into the steels barrels, where the process of their conversion starts.

Each step in the cellar is closely supervised in order to achieve a certification by the “Quality Policy”. Surrounded by a quiet atmosphere, for the ageing the cellar welcomes the wines which need to ripe in large barrels, while younger wines and white wines get mature in vats.

The winery is completed by the remaining departments: bottling, warehouse and storage.

In the last years the attention to the quality and details has improved a lot thanks to the traceability system in each processing step to achieve excellent results. The Company produces an average of 2.500.000 bottles per year for the pleasure of clients all over the world enjoying one of the excellence of Italian lifestyle.



“Hard work”



“Skills and competence “



“Passion ”



“The result of our work“



Terre Sabaude®

Nobili di Spirito

by

PRODUTTORI DI
GOVONE 

The name of the Brand Terre Sabaude reminds the Savoy Dynasty and their love for the wines of this area of Piedmont.

Terre Sabaude means excellent products derived by a very careful selection of the grapes and a working process that came from tradition, innovation, competence, passion, skills and territory details.

Terre Sabaude is a synthesis of these important additional values and details.

Top Premium wines range

High quality brand that identifies the best area around Tanaro river with a particular microclimate and different soil that gives different characteristics to the wines.

The Terre Sabaude products are the masterpiece of Produttori di Govone and the vineyards are located in the best hills of Langhe and Roero the favourite lands of the Queen Margherita of Savoia kingdom.

Terre Sabaude is a selection of the best grapes.





Barolo D.O.C.G

	<u>Varietal</u>	100% Nebbiolo
	<u>Gradation</u>	from 14% to 15% Vol
	<u>Density</u>	4.200- 5.000 - Plants / Ha
	<u>Soil</u>	Clay, Calcareous
	<u>Production Area</u>	Barolo (Cn)
	<u>Vinification</u>	Steel
	<u>Aging</u>	Minimum 18 months in wooden barrels and next aging in bottles
	<u>Taste</u>	Dry, Full, Strong, Harmonic
	<u>Colour</u>	Garnet red with purple reflections
	<u>Serving Temperature</u>	16 ° - 18 ° open ½ hour before serving
	<u>Pairings</u>	Beef, game, poultry, seasoned cheese

Packaging 528 bottles in 6 bottles cartons - 8 layers for 11 cartons per layer , about 715 kg
Pallet dimension: 80x120cm



Barbaresco D.O.C.G


	<u>Varietal</u>	100% Nebbiolo
	<u>Gradation</u>	from 14% to 15% Vol
	<u>Density</u>	4.200- 5.000 - Plants / Ha
	<u>Soil</u>	Clay, Calcareous
	<u>Production Area</u>	Barbaresco (Cn)
	<u>Vinification</u>	Steel
	<u>Aging</u>	9 months in wooden barrels and next aging in bottles
	<u>Taste</u>	Pleasantly dry, tannic, harmonic
	<u>Colour</u>	Garnet red with orange reflections
	<u>Serving Temperature</u>	16 ° - 18 ° open ½ hour before serving
	<u>Pairings</u>	Meat, seasoned cheeses

Packaging 528 bottles in 6 bottles cartons - 8 layers for 11 cartons per layer , about 715 kg
Pallet dimension: 80x120cm



Barbera d'Alba D.O.C. "Novizia"

	<u>Varietal</u>	100% Barbera
	<u>Gradation</u>	from 13,5% to 14% Vol
	<u>Density</u>	4.500- 5.000 - Plants / Ha
	<u>Soil</u>	Clay, Calcareous
	<u>Production Area</u>	Govone, Priocca, Magliano Alfieri And Castagnito (CN)
	<u>Vinification</u>	Steel
	<u>Aging</u>	In Bottle
	<u>Colour</u>	Intense garnet red
	<u>Taste</u>	Dry, pleasantly fruity
	<u>Serving Temperature</u>	16 ° Open ½ hour before serving
	<u>Pairings</u>	Pasta with ragu , white and red meat, seasoned cheese

 Packaging 480 bottles in 6 bottles cartons - 8 layers x 10 cartons per layer, about 720 kg
Pallet dimension: 80x120cm



0,75 cl 1,50 cl



Barbera d'Alba D.O.C. Superiore "Monarca"

	<u>Varietal</u>	100% Barbera
	<u>Gradation</u>	from 14% to 14,5% Vol
	<u>Density</u>	4.500- 5.500 - Plants / Ha
	<u>Soil</u>	Siliceous, Calcareous
	<u>Production Area</u>	Govone (CN)
	<u>Vinification</u>	Steel
	<u>Aging</u>	Minimum 4 months in wodden barrels and 6 months in bottles
	<u>Colour</u>	Ruby red with garnet reflections
	<u>Taste</u>	Dry, delicate and slightly tannic
	<u>Serving Temperature</u>	16 ° Open 1 hour before serving
	<u>Pairings</u>	Aperitifs, Pasta With Ragu , Meat

 Packaging 480 bottles in 6 bottles cartons - 8 layers x 10 cartons per layer, about 720 kg
Pallet dimension: 80x120cm



0,75 cl 1,50 cl





Barbera d'Alba D.O.C. Superiore "Borbonica"

	<u>Varietal</u>	100% Barbera
	<u>Gradation</u>	from 14% to 14,5% Vol
	<u>Density</u>	4500- 5000 - Plants / Ha
	<u>Soil</u>	Clay, Calcareous
	<u>Production Area</u>	Govone, Priocca, Magliano Alfieri And Castagnito (CN)
	<u>Vinification</u>	Steel
	<u>Aging</u>	Minimum 4 months in 22hl Barrels and 4 Months aging in bottles
	<u>Colour</u>	Ruby red or intense garnet
	<u>Taste</u>	Vanilla and intense chocolate
	<u>Serving Temperature</u>	16 ° Open 1 hour before serving
	<u>Pairings</u>	Pasta, white and red meat, seasoned cheese
	<u>Packaging</u>	480 bottles in 6 bottles cartons - 8 layers x 10 cartons per layer, about 720 kg Pallet dimension: 80x120cm



Nebbiolo d'Alba D.O.C. Superiore

	<u>Varietal</u>	100% Nebbiolo
	<u>Gradation</u>	from 14% to 14,5% Vol
	<u>Density</u>	5.000- 5.500 - Plants / Ha
	<u>Soil</u>	Siliceous, Calcareous
	<u>Production Area</u>	Govone, Priocca, Vezza D'alba, Diano D'alba (CN)
	<u>Vinification</u>	Steel
	<u>Aging</u>	Minimum 6 months in wooden barrels and next aging in bottles
	<u>Colour</u>	Soft ruby red with orange reflections
	<u>Taste</u>	Slightly tannic, soft and harmonic
	<u>Serving Temperature</u>	18 ° - 20 °
	<u>Pairings</u>	Pasta, red meat, game, seasoned cheeses
	<u>Packaging</u>	480 bottles in 6 bottles cartons - 8 layers x 10 cartons per layer, about 720 kg Pallet dimension: 80x120cm



Piemonte D.O.C. Albarossa

	<u>Varietal</u>	100% Albarossa
	<u>Gradation</u>	from 14% to 14,5% Vol
	<u>Density</u>	5.000- 5.500 - Plants / Ha
	<u>Soil</u>	Siliceous, calcareous
	<u>Production Area</u>	Govone (CN)
	<u>Vinification</u>	Steel
	<u>Aging</u>	12 months in steel and next aging in bottles
	<u>Colour</u>	Very load ruby red, purple reflections
	<u>Taste</u>	Slightly tannic, velvety, harmonic
	<u>Serving Temperature</u>	18° - 20°
	<u>Pairings</u>	First courses with meat, red meat, cheese, seasoned, game

Packaging in 6 bottles cartons 528 bottles - 8 layers for 11 cartons per layer , about 715 kg
Pallet dimension: 80x120cm



Roero D.O.C.G. Arneis

	<u>Varietal</u>	100% Arneis
	<u>Gradation</u>	14% Vol
	<u>Density</u>	5.000- 5.500 - Plants / Ha
	<u>Soil</u>	Sandy, Calcareous
	<u>Production Area</u>	Govone, Priocca (CN)
	<u>Vinification</u>	Steel
	<u>Aging</u>	In Bottle
	<u>Colour</u>	Yellow straw exhaust
	<u>Taste</u>	Intense of white flowers
	<u>Serving Temperature</u>	8° - 10°
	<u>Pairings</u>	Aperitifs, pasta, fish

Packaging 480 bottles in 6 bottles cartons - 8 layers x 10 cartons per layer, about 720 kg
Pallet dimension: 80x120cm



0,50 cl













Langhe D.O.C. Arneis Passito

	<u>Varietal</u>	100% Arneis
	<u>Gradation</u>	15% Vol
	<u>Density</u>	5.000 Plants / Ha
	<u>Soil</u>	Clay, calcareous, sandy
	<u>Production Area</u>	Govone, Priocca, Magliano (CN)
	<u>Vinification</u>	Steel
	<u>Aging</u>	6 months in steel
	<u>Colour</u>	Amber Yellow
	<u>Taste</u>	Sweet, Fruity
	<u>Serving Temperature</u>	8/10 ° - Open ½ hour before serving
	<u>Pairings</u>	Excellent with seasoned cheeses or served after meal with desserts
	<u>Packaging</u>	480 bottles in 6 bottles cartons- 8 layers x 10 cartons per layer, about 720 kg Pallet dimension: 80x120cm



0,75 cl 1,50 cl

Roero D.O.C.G. Arneis Spumante Metodo Classico “Sigillo Ducale”

	<u>Varietal</u>	100% Arneis
	<u>Gradation</u>	13% Vol
	<u>Density</u>	5.000- 5.500 - Plants / Ha
	<u>Soil</u>	Clay, Calcareous, Sandy
	<u>Production Area</u>	Govone (CN)
	<u>Vinification</u>	Steel
	<u>Aging</u>	36 months aging on yeasts
	<u>Colour</u>	Light yellow cion amber reflections, light perlage
	<u>Taste</u>	Intense taste of bread
	<u>Serving Temperature</u>	8°
	<u>Pairings</u>	Starters, fish
	<u>Packaging</u>	420 bottles in 6 bottles cartons- 7 layers x 10 cartons per layer - about 730 kg Pallet dimension: 80x120cm





Terre Sabaude

is a registered trademark of

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