since 1957

PRODUTTORI DI GOVONE



PASSION AND LOVE FOR QUALITY WINES OF PIEDMONT

MADE IN ITALY

since **1957**
high quality wines

PRODUTTORI DI
GOVONE





Produttori di Govone

The Produttori di Govone company was founded in 1957 and it has been producing high standard and internationally recognized wines that represent the territory. The cellar has 250 members from several areas of the Piedmont Region: Langa Albese and Langa Astigiana. The natural resources of the Langhe hills give to vineyards special qualities that are the real value to produce high quality wines.
Many years have passed by since the foundation, but the sense of union is still the same and the business is growing internationally. The Company has also been rewarded during the prestigious **"2011 VINITALY international wine & spirits exhibition"** for one of the Barbera Superiore, furthermore the company is certified ISO 9001 – SGS. The Company has an international selling power and is already a competitive and value added player in **China, U.S.A and Europe**.
The shop provides many kinds of products from regional high quality food to 60 types of wines (Red, White, Rosè).

The winery was also founded in 1957, it combines modernity and 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, the ageing 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 five years the attention to the quality and details has improved a lot thanks to the method HACCP and to the traceability system in each processing step to achieve excellent results. The Company produces an average of 5.000.000 bottles per year for thepleasure of clients all over the world enjoying one of **the excellence of Italian lifestyle.**





The Produttori di Govone includes a large part of the “Langhe” wine district.
In this territory the grape varieties and their own peculiarities express the rural culture. There are different winegrowing regions: Nebbiolo, Roero Arneis and Barbera d’Alba grapes grown in Castagnito, Vezza and Priocca, the Dolcetto grapes grow in Diano d’Alba and the Barbera d’Asti in Portacomaro and Montegrosso. Moreover the Company has also a premium 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 study 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 2.000.000 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 e Ruchè.
To take a look to the future, there are five hectares of vineyards suited for the testing of biological wines.



Three realities for a single goal.
QUALITY.

1 **GOVONE HEADQUARTER CELLAR**

vinification of Langhe and Roero grapes;
refinement, packaging and marketing

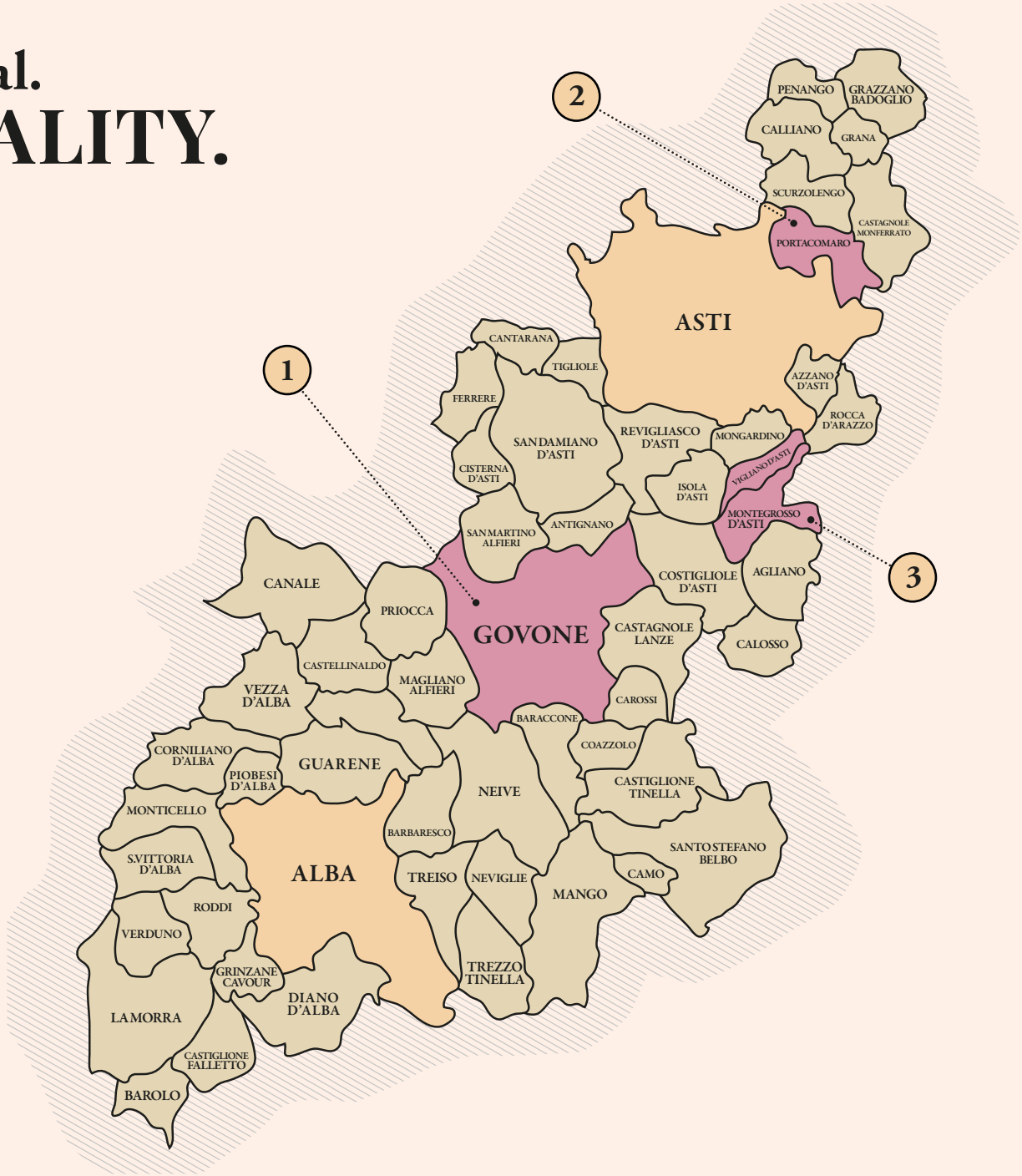
2 **PORTACOMARO CELLAR:**

grape collection centre
Astigiano e Alessandrino

3 **VIGLIANO E MONTEGROSSO CELLAR:**

vinification of Astigiano and Monferrato grapes





Produttori di Govone Awards

Barbera d'Alba
D.O.C. "Monarca"
Terre Sabaude

Barbera d'Alba
D.O.C. "Borbonica"
Terre Sabaude

Nebbiolo d'Alba
D.O.C. Superiore
Terre Sabaude

Barolo D.O.C.G.
Terre Sabaude

Barbaresco D.O.C.G.
Terre Sabaude

Nebbiolo d'Alba
D.O.C. Superiore
Terre Sabaude

Piemonte
D.O.C. Albarossa
Terre Sabaude

Barbera d'Alba
D.O.C. "Borbonica"
Terre Sabaude

Barbera d'Alba
D.O.C. "Monarca"
Terre Sabaude

Roero D.O.C.G.
Arneis
Terre Sabaude

Roero D.O.C.G.
Arneis Spumante
Terre Sabaude











LANGHE D.O.C. SAUVIGNON

PRODUCER:	Produttori di Govone S.A.C.
GRAPE:	Sauvignon 100%
ALCOHOL CONTENT:	Min 12,5% vol - Max 13,5% vol

VINEYARD FEATURES:

AREA:	Govone, Priocca
ALTITUDE:	220\250 mt on the sea level
VITICULTURE:	Espalier, Gujot pruning
DENSITY:	4.000 - 5.000 -Vines/hectare
QUANTITY:	90-100 - kg/ha
SOIL:	Medium texture, calcareous

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	Pressatura diretta e fermentazione a bassa temperatura
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Light green
TASTE:	Balanced, with good acidity, savory
FLAVOR:	Intense, notes of tropical fruit
SERVING TEMPERATURE:	14°

STILL WINE

COUPLING	Appetizers, creamy first courses, raw fish

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ROERO ARNEIS D.O.C.G.

PRODUCER:	Produttori di Govone S.A.C.
VINE:	Arneis
GRAPE:	Arneis 100%
ALCOHOL CONTENT:	Min 13% vol - Max 14% vol
COLOUR:	Bianco

VINEYARD FEATURES:

AREA:	Govone, Priocca, Vezza d'Alba
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.500 -Vines/hectare
QUANTITY:	100 - kg/ha
SOIL:	Calcareous and sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	Maceration without marcs
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle

COLOUR:	Straw yellow
TASTE:	Intense
FLAVOR:	Delicate and fresh
SERVING TEMPERATURE:	13°-15°

STEEL WINE

COUPLING	Appetizers and fish

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BARBERA D'ALBA D.O.C.

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Barbera 100%
ALCOHOL CONTENT:	Min 13% vol - Max 13,5% vol
COLOUR:	Rosso

VINEYARD FEATURES:

AREA:	Govone, Priocca, Magliano Alfieri, Castagnito, Vezza
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 -Vines/hectare
QUANTITY:	110 - kg/ha
SOIL:	Clay, calcareous, siliceous

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	6 days
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Steel and bottle
COLOUR:	Ruby red
TASTE:	Dry, stark, softly tannic
FLAVOR:	Violets, fruits flowers, typical of the region, improves with ageing
SERVING TEMPERATURE:	18°

STILL WINE

COUPLING	First courses, meat, aged cheeses

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DOLCETTO D'ALBA D.O.C.

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Dolcetto 100%
ALCOHOL CONTENT:	Min 12,5% vol - Max 13,5% vol
COLOUR:	Rosso

VINEYARD FEATURES:

AREA:	Diano d'Alba, Neive
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.600 -Vines/hectare
QUANTITY:	90 - kg/ha
SOIL:	Clay, calcareous, siliceous

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	7 days
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Light ruby red with violet reflections
TASTE:	Dry, pleasantly bitter, armonic
FLAVOR:	Pleasantly vinous with red fruit smell
SERVING TEMPERATURE:	17,5°-18°

STILL WINE

COUPLING	Appetizers, pasta, salami and cheeses

PRODUTTORI DI GOVONE



NEBBIOLO D'ALBA D.O.C.

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Nebbiolo
GRAPE:	Nebbiolo 100%
ALCOHOL CONTENT:	Min 12,5% vol - Max 13,5% vol
COLOUR:	Red

VINEYARD FEATURES:

AREA:	Govone, Priocca, Magliano Alfieri
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.500 -Vines/hectare
QUANTITY:	90 - kg/ha
SOIL:	Siliceous, clay

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	8/10 days
PERIOD OF AGEING:	One year in wooden big barrels
VINIFICATION:	Steel
REFINING:	Bottle

COLOUR:	Ruby red with garnet reflections
TASTE:	Very delicate, spices, more intense with ageing
FLAVOR:	Tannic, velvety, armonic
SERVING TEMPERATURE:	18°-20°

STILL WINE

COUPLING	First courses, meat, aged cheeses

PRODUTTORI DI GOVONE



LANGHE D.O.C. **ROSSO** "MUNBARÌ"

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Nebbiolo e Barbera
UVA:	Barbera - Nebbiolo
ALCOHOL CONTENT:	Min 13% vol - Max 14% vol
COLOUR:	Red

VINEYARD FEATURES:

AREA:	Govone, Vezza
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 -Vines/hectare
QUANTITY:	90 - 100 kg/ha
SOIL:	Calcareous and sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	10/12 days
PERIOD OF AGEING:	Six months in big slovenian oak barrels, six months in little special oak wood barrels and six in bottles
VINIFICATION:	Steel
REFINING:	Barrique - Oak barrels
COLOUR:	Ruby garenet red
TASTE:	Dry, tannic, delicate, with vanilla and blackberry taste
FLAVOR:	Delicate and intense
SERVING TEMPERATURE:	18°

STILL WINE

COUPLING	First courses with classic sauces and red meats

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LANGHE D.O.C. ARNEIS

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Arneis 100%
ALCOHOL CONTENT:	Min 12,5% vol - Max 13,5% vol

VINEYARD FEATURES:

AREA:	Govone, Priocca, Magliano Alfieri
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - Vines/hectare
QUANTITY:	110 - kg/ha
SOIL:	Clay, calcareous, sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	Maceration without marcs
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	It is bottled in december in the same year of the harvest
COLOUR:	Yellow with green reflections
TASTE:	Flavours of spring fruits, dry taste
FLAVOR:	Intense with hints of flowers and fields
SERVING TEMPERATURE:	14°

STILL WINE

COUPLING	Fish and appetizers

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LANGHE D.O.C. CHARDONNAY

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Chardonnay
UVA:	Chardonnay 100%
ALCOHOL CONTENT:	Min 12,5% vol - Max 13,5% vol

VINEYARD FEATURES:

AREA:	Govone, Priocca
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.500 -Vines/hectare
QUANTITY:	100 - kg/ha
SOIL:	Clay, calcareous, sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	Maceration without marcs
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Straw yellow
TASTE:	Dry, velvety, soft, lightly fruity
FLAVOR:	Intense of white flowers
SERVING TEMPERATURE:	8°- 10°

LIGHTLY SPARKLING WINE

COUPLING	Appetizers, cheeses and fish

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LANGHE D.O.C. FAVORITA

PRODUCER:	Produttori di Govone S.A.C.
UVA:	Favorita 100%
ALCOHOL CONTENT:	Min 12% vol - Max 13,5% vol
COLOUR:	Bianco

VINEYARD FEATURES:

AREA:	Govone, Priocca
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	4.800 - 5.500 - Vines/hectare
QUANTITY:	100 - kg/ha
SOIL:	Clay, calcareous

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	Maceration without marcs
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Yellow with green reflections
TASTE:	Aromatic, lightly fruity
FLAVOR:	Light smell of hill flowers
SERVING TEMPERATURE:	13° - 16°

STILL WINE

COUPLING	Hors d'oeuvre, starters, light pastas, cheeses and risotto

PRODUTTORI DI GOVONE



LANGHE D.O.C. ROSATO

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Dolcetto 100%
ALCOHOL CONTENT:	Min 12,5% vol - Max 13% vol

VINEYARD FEATURES:

AREA:	Diano d'Alba
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 -Vines/hectare
QUANTITY:	100 - kg/ha
SOIL:	Calcareous and sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	A few days of maceration without marcs
PERIOD OF AGEING:	Vino giovane
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Pink with ruby reflections
TASTE:	Dry, soft,
FLAVOR:	Lightly fruity
SERVING TEMPERATURE:	14°

STILL WINE

COUPLING	Appetizers, salami and cheeses

PRODUTTORI DI GOVONE



LANGHE D.O.C. DOLCETTO

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Dolcetto 100%
ALCOHOL CONTENT:	Min 12,5% vol - Max 13,5% vol

VINEYARD FEATURES:

AREA:	Govone, Diano d'Alba, Neive
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 -Vines/hectare
QUANTITY:	100 - kg/ha
SOIL:	Calcareous and sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	5 days
PERIOD OF AGEING:	Vino giovane
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Red wine, ruby red with light violet reflection
TASTE:	Dry, pleasantly bitter with flavour of red fruits
FLAVOR:	Intense of roses and violets
SERVING TEMPERATURE:	18°

STILL WINE

COUPLING	Meat, starters and vegetables, salami, pasta, young cheeses

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LANGHE D.O.C. NEBBIOLO

PRODUCER:	Produttori di Govone S.A.C.
UVA:	Nebbiolo 100%
ALCOHOL CONTENT:	Min 13% vol - Max 14% vol

VINEYARD FEATURES:

AREA:	Govone, Priocca, Guarene, Castagnito, Vezza D'Alba, Magliano Alfieri
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.500 -Vines/hectare
QUANTITY:	100 - kg/ha
SOIL:	Clay, calcareous, sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	7 days
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Intense ruby red
TASTE:	Dry, pleasantly velvet and bittering
FLAVOR:	Intense and vinous
SERVING TEMPERATURE:	18°- 20°

STILL WINE

COUPLING	Red and white meat, medium aged cheeses, ragù pasta

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PIEMONTE D.O.C. BARBERA APPASSIMENTO

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Barbera
UVA:	Barbera 100%
ALCOHOL CONTENT:	15,5% vol
COLOUR:	Rosso

VINEYARD FEATURES:

AREA:	Govone, Priocca
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.500 -Vines/hectare
QUANTITY:	120 - kg/ha
SOIL:	Clay, calcareous

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	10 days
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Ruby red tending towards garnet with ageing
TASTE:	Harmonious, soft, with velvety tannins and persistent aftertaste
SERVING TEMPERATURE:	18°
COUPLING	Second courses based on red meats, aged cheeses

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GOLD
FRANKFURT INTERNATIONAL TROPHY



BARBERA D'ASTI D.O.C.G. "SUPERIORE"

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Barbera
UVA:	Barbera 100%
ALCOHOL CONTENT:	Min 13% vol - Max 14% vol
COLOUR:	Red

VINEYARD FEATURES:

AREA:	Astigiano
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - Vines/hectare
QUANTITY:	90 - kg/ha
SOIL:	Clay, calcareous

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	15 days
VINIFICATION:	Steel
REFINING:	Big oak barrels and bottle
COLOUR:	Ruby red wine and garnet red with violet reflection
TASTE:	With the ageing it is dry, pleasant acidity, tannic, strong-
FLAVOR:	Vinous, intense, with pleasant smell of velvety grapes and red fruits
SERVING TEMPERATURE:	16° - 17°
STILL WINE	

COUPLING

Pasta, red meat, salami, game, roast-beef, poultry, aged cheese

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BARBERA D'ASTI D.O.C.G.

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Barbera 100%
ALCOHOL CONTENT:	Min 13% vol - Max 14% vol
COLOUR:	Rosso

VINEYARD FEATURES:

AREA:	Portacomaro, Calliano, Antignano, Penango
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - Vines/hectare
QUANTITY:	90 - kg/ha
SOIL:	Clay, calcareous

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	6 days
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Ruby red and garnet red with orange reflection
TASTE:	With the ageing it is dry, pleasant acidity, tannic, strong
FLAVOR:	Vinous, intense, with pleasant smell of grapes
SERVING TEMPERATURE:	16° - 17°

STILL WINE

COUPLING	Pasta, red meat, salami, game, roast-beef, poultry, aged cheese

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FREISA D'ASTI D.O.C.

PRODUCER:	Produttori di Govone S.A.C.
UVA:	Freisa 100%
ALCOHOL CONTENT:	Min 12,5% vol - Max 13,5% vol
COLOUR:	Rosso

VINEYARD FEATURES:

AREA:	Portacomaro, Calliano
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	4.500 - 5.000 - Vines/hectare
QUANTITY:	80 - kg/ha
SOIL:	Clay, calcareous

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	10/12 days
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Ruby red with garnet reflections
TASTE:	Softly vinous, and plesantly sparkling
FLAVOR:	Fruity of red fruits, pleasantly intense
SERVING TEMPERATURE:	18°

LIGHTLY SPARKLING WINE

COUPLING	Pasta, medium aged cheeses, salami

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GRIGNOLINO D'ASTI D.O.C.

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Grignolino
UVA:	Grignolino 100%
ALCOHOL CONTENT:	Min 12% vol - Max 13,5% vol

VINEYARD FEATURES:

AREA:	Comuni Di San Martino, Castagnole Lanze, Costigliole D'Asti, Portacomaro
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.500 - Vines/hectare
QUANTITY:	8000 kg\ha
SOIL:	Clay, calcareous, sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	4 days
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Light ruby red
TASTE:	Dry, lightly tannic, pleasantly bitter
FLAVOR:	Aromatic, intense of red fruits
SERVING TEMPERATURE:	18° - 20°

STILL WINE

COUPLING	Pasta, medium aged cheeses, salami

Produttori di PORTACOMARO

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PIEMONTE D.O.C. CORTESE

PRODUCER:	Produttori di Govone S.A.C.
UVA:	Cortese 100%
ALCOHOL CONTENT:	Min 12% vol - Max 13% vol
COLOUR:	White

VINEYARD FEATURES:

AREA:	Govone, Castagnole Lanze
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.500 -Vines/hectare
QUANTITY:	110 - kg/ha
SOIL:	Clay, calcareous, sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	Maceration without marcs
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Straw yellow
TASTE:	Dry, velvety, soft with fruits flavours
SERVING TEMPERATURE:	8°

COUPLING

Hors d'oeuvres, fish, fresh cheeses, sea food risotto

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PIEMONTE D.O.C. BARBERA

PRODUCER:	Produttori di Govone S.A.C.
UVA:	Barbera 100%
ALCOHOL CONTENT:	Min 12% vol - Max 13,5% vol
COLOUR:	Red

VINEYARD FEATURES:

AREA:	Govone, Priocca
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.500 -Vines/hectare
QUANTITY:	110 - kg/ha
SOIL:	Clay, calcareous, sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	5 days
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Light ruby red
TASTE:	Pleasantly fresh, young wine taste
SERVING TEMPERATURE:	18°

COUPLING

Starters, pasta, salami and cheeses

Produttori di PORTACOMARO

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PIEMONTE D.O.C. BONARDA

PRODUCER:	Produttori di Govone S.A.C.
UVA:	Bonarda 100%
ALCOHOL CONTENT:	Min 12% vol - Max 13,5% vol
COLOUR:	Red

VINEYARD FEATURES:

AREA:	Govone, Priocca
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.500 -Vines/hectare
QUANTITY:	110 - kg/ha
SOIL:	Clay, calcareous, sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	7 days
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Ruby red
TASTE:	Full, intense and fruity
SERVING TEMPERATURE:	8° - 20°

COUPLING

Pasta and risotto

Produttori di PORTACOMARO

PRODUTTORI DI PORTACOMARO

LINE



RUCHÈ DI CASTAGNOLE MONFERRATO D.O.C.G.

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Ruchè 100%
ALCOHOL CONTENT:	Min 12,5% vol - Max 13,5% vol

VINEYARD FEATURES:

AREA:	Comune di Portacomaro
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.500 - Vines/hectare
QUANTITY:	90 - kg/ha
SOIL:	Clay, calcareous, sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	7 days
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Ruby red
TASTE:	Aromatic and armonic
FLAVOR:	Very intense of violet vanilla and rose
SERVING TEMPERATURE:	18° - 20°

STILL WINE

COUPLING	Hot and cold hors d'oeuvres, medium aged cheeses, salami

Produttori di PORTACOMARO


since 1957
high quality wines
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SPARKLING WINE



SPUMANTE BRUT CA' REALE

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Pinot Chardonnay 100%
ALCOHOL CONTENT:	Min 12% vol - Max 12,5% vol

VINEYARD FEATURES:

AREA:	Langhe e Roero
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.500 - Vines/hectare
QUANTITY:	100 - kg/ha
SOIL:	Clay, calcareous, sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	Maceration without marcs
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Light straw yellow
TASTE:	Dry, armonic with fruit flavours
FLAVOR:	Fresh and fruity
SERVING TEMPERATURE:	13° - 16°

SPARKLING WINE

COUPLING	Starters, fish, aperitif and for cocktails

PRODUTTORI DI GOVONE

SPARKLING WINE



SPUMANTE EXTRA DRY NOBIL CORTE

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Chardonnay
ALCOHOL CONTENT:	Min 12% vol - Max 12,5% vol

VINEYARD FEATURES:

AREA:	Govone
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 - 5.500 -Vines/hectare
QUANTITY:	100 - kg/ha
SOIL:	Clay, calcareous, sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	Maceration without marcs
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Light straw yellow
TASTE:	Dry, armonic with fruit flavours
FLAVOR:	Fresh and fruity
SERVING TEMPERATURE:	13° - 16°

SPARKLING WINE

COUPLING

Starters, fish, aperitif and for cocktails

PRODUTTORI DI GOVONE

SPARKLING WINE



MOSCATO D'ASTI D.O.C.G.

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Moscato
UVA:	Moscato100%
ALCOHOL CONTENT:	Min 5,5% vol - Max 6,5% vol
COLOUR:	White

VINEYARD FEATURES:

AREA:	Santo Stefano Belbo
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 -Vines/hectare
QUANTITY:	75 - kg/ha
SOIL:	Clay, calcareous, sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	Maceration without marcs
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle

COLOUR:	White wine, yellow with green reflections
TASTE:	Sweet with fruits
FLAVOR:	Delicate, fruity and fresh
SERVING TEMPERATURE:	8° - 10°

LIGHTLY SPARKLING WINE

COUPLING	Cakes and ice cream, desserts

PRODUTTORI DI GOVONE

SPARKLING WINE



MOSCATO SPUMANTE

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Moscato
UVA:	Moscato100%
ALCOHOL CONTENT:	Min 5,5% vol - Max 6,5% vol
COLOUR:	Bianco

VINEYARD FEATURES:

AREA:	Santo Stefano Belbo
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 -Vines/hectare
QUANTITY:	75 - kg/ha
SOIL:	Clay, calcareous, sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	Maceration without marcs
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	White wine, yellow with green reflections
TASTE:	Sweet with fruits
FLAVOR:	Delicate, fruity and fresh
SERVING TEMPERATURE:	8° - 10°

LIGHTLY SPARKLING WINE

COUPLING	Cakes and ice cream, desserts

PRODUTTORI DI
GOVONE

SPARKLING WINE



PIEMONTE D.O.C. BRACHETTO

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Brachetto 100%
ALCOHOL CONTENT:	Min 5,5% vol - Max 6,5% vol

VINEYARD FEATURES:

AREA:	Govone
ALTITUDE:	200\300 mt on the sea level
VITICULTURE:	Gujot pruning
DENSITY:	5.000 -Vines/hectare
QUANTITY:	9.000 - kg\ha
SOIL:	Clay, calcareous and sandy

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	Short maceration
PERIOD OF AGEING:	Not aged
VINIFICATION:	Steel
REFINING:	Bottle
COLOUR:	Light ruby red
TASTE:	Sweet with fruity taste
FLAVOR:	Intense of red fruits
SERVING TEMPERATURE:	14°

LIGHTLY SPARKLING WINE

COUPLING	Cakes, sweets and fruits

PRODUTTORI DI GOVONE

SPARKLING WINE



MALVASIA DI CASORZO D.O.C.

PRODUCER:	Produttori di Govone S.A.C.
UVA:	Malvasia di Casozo 100%
ALCOHOL CONTENT:	5,0% vol

VINEYARD FEATURES:

AREA:	Casorzo, Grana
ALTITUDE:	220\250 mt on the sea level
VITICULTURE:	Spalliera\Gujot pruning
DENSITY:	4.000 - 5.000 -Vines/hectare
QUANTITY:	100-110 - kg/ha
SOIL:	Medium texture, calcareous

WINEMAKING / VINIFICATION:

PERIOD OF MACERATION:	Short cold maceration and subsequent cleaning of the must waiting for the second fermentation
REFINING:	Steel
COLOUR:	Ruby red, with purple reflections
TASTE:	Pleasantly sweet, it has a typical almond aroma on the finish
FLAVOR:	Floral and fruity
SERVING TEMPERATURE:	8° - 10°

COUPLING

Spoon desserts, chocolate, dried pastries

PRODUTTORI DI GOVONE

AROMATIC WINE



BARBERA CHINATA "EN PIASÌ"

PRODUCER:	Produttori di Govone S.A.C.
VITIGNO:	Barbera
UVA:	Barbera 100%
ALCOHOL CONTENT:	Min 15,5% vol - Max 16,5% vol

VINEYARD FEATURES:

AREA:	Alba, Langhe e Roero

WINEMAKING / VINIFICATION:

COLOUR:	Red with brown reflections
TASTE:	Sweet, vinous, taste of aromatic and spicy plants
FLAVOR:	Intense of aromatic herbs
SERVING TEMPERATURE:	18° if taste as digestive, 7° if tasted as drink
VINO AROMATICO	

COUPLING

At the end of a meal, as digestive or with dessert and cakes

PRODUTTORI DI GOVONE



MAGNUM Quality and savings

Grignolino d'Asti Doc, Barbera d'Asti Docg, Barbera d'Alba Doc, Langhe Doc Nebbiolo, Piemonte Doc Barbera, Langhe Doc Dolcetto

PIEDMONT DOC IN BAG IN BOX

Piemonte Barbera, Dolcetto, Langhe Rosso, Langhe Bianco, Cortese, Rosato.
Nei formati da 3, 5, 10 e 20 litri.

The Bag in Box solution guarantees long lasting high quality of wines even after the first usage.
The advantages are saving on price, an international warranty and a practical handling.





The Piedmont is one of the most recognized and well known Italian region worldwide for its superior quality wines and The Produttori di Govone Company can provide the d.o.c. Wines in the "Bag in Box" packaging.



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Grappe from single grape wines (70 cl):

GRAPPA DI FAVORITA
GRAPPA DI ARNEIS
GRAPPA DI BONARDA
GRAPPA DI BARBERA
GRAPPA DI MOSCATO
GRAPPA DI LANGA

Aromatic Spirits (70 cl):

GRAPPA AL MIELE
GRAPPA DI ROSA CANINA
GRAPPA DI ROSA CANINA
E GINEPRO
GRAPPA CON MIRTILLI
GRAPPA CON LIQUIRIZIA
GRAPPA DI NEBBIOLO
DA BAROLO





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