



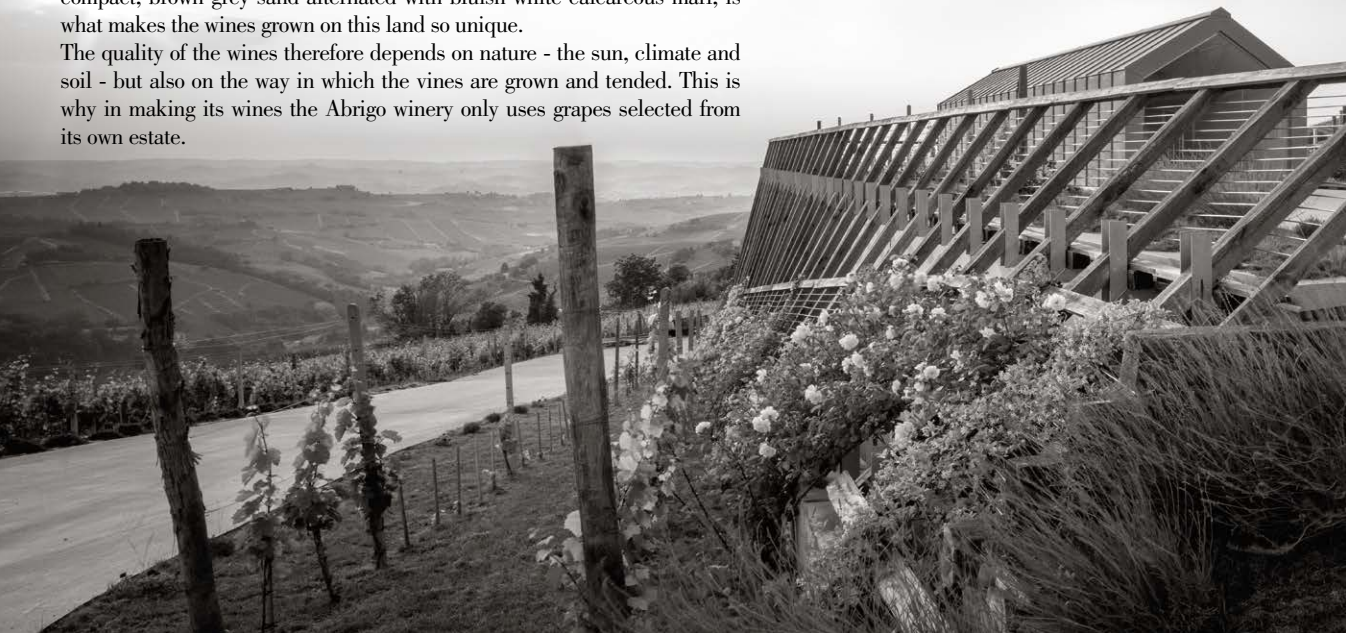
Orlando Abrigo

Vinegrowers in Treiso
Piedmont

THE LAND

A splendid landscape of gentle hills disappearing far off into the mountains is completed by geometrically-patterned vineyards and enchanted castles. Treiso, seven kilometres from Alba, is an old village standing at the meeting point of five hills. Its name comes from the Latin word for three, “Tres”, lying as it does in the vicinity of the third milestone from the original Roman town of Alba Pompeia. The variety in the soil, formed by layers of more or less compact, brown-grey sand alternated with bluish-white calcareous marl, is what makes the wines grown on this land so unique.

The quality of the wines therefore depends on nature - the sun, climate and soil - but also on the way in which the vines are grown and tended. This is why in making its wines the Abrigo winery only uses grapes selected from its own estate.





HISTORY

The Abrigo family have been tending vineyards for generations, with their skills being handed down from father to son. In 1988 Giovanni Abrigo began working alongside his father, Orlando, in the family business. Giovanni set out first-of-all to implement technical improvements in the winery, with the aim of producing wines of character. Subsequently the estate was extended with the acquisition of land and vineyards. Today Orlando Abrigo farms around 20 hectares of vineyards growing native varieties such as Nebbiolo, Dolcetto, Barbera, Moscato and Nascetta, and a small number of international varieties, including Sauvignon Blanc, Chardonnay and Merlot.



The TEMPO project was set up for the wines Barbaresco Mon-
tersino, Barbaresco Riserva Rongalio and Langhe Trè Plus on
completion in 2013 of the new cellar, which was designed as a
place for the preservation of quality: a selection of bottles of historic vintages
testifying to the care we dedicate to our work.

LEGEND:



Varietal



Vineyard



Maceration



Soft
pressing



Aging in
stainless steel



Cask
aging



Aging in
barriques



Aging in
the bottle




Production


LANGHE


Denominazione di Origine Controllata


LIVRAIE





 Merlot 90 - 95%
Nebbiolo 10 - 5%

 South-East
350 m asl
2.5 Ha
25 years

 10 - 20 days

 18 - 20 months
40% new wood

 6 - 8 months

 7000 x 750 ml
400 x 1.5 l


Notes


BARBERA D'ALBA


Denominazione di Origine Controllata


MERVISANO





 Barbera 100%

 South
350 - 400 m asl
1.5 Ha
50 years

 20 - 25 days

 15 months
40% new wood

 8 - 10 months

 7000 x 750 ml
600 x 1.5 l


Notes


NEBBIOLO D'ALBA


Denominazione di Origine Controllata


VALMAGGIORE





 Nebbiolo 100%

 South / South-East
240 m asl
2.7 Ha
35 / 20 years

 6 - 10 days

 12 months

 12 months

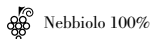
 9500 x 750 ml
600 x 1.5 l
70 x 3.0 l

Notes

BARBARESCO

Denominazione di Origine Controllata
e Garantita

MERUZZANO



Nebbiolo 100%



South-West / South-East
380 - 400 m asl
2.8 Ha
15 years



20 - 25 days



10 - 15 months
Tonneaux of 500 lt
20% new wood



4 - 6 months



300 x 375 ml
1500 x 750 ml
1000 x 1.5 l
300 x 3.0 l

Notes

BARBARESCO

Denominazione di Origine Controllata
e Garantita



RONGALIO RISERVA



Nebbiolo 100%



South / South-West
380 m asl
2.0 Ha
50 years



70% 20 - 25 days
30% 45 - 50 days



24 months



12 months



6500 x 750 ml
500 x 1.5 l
50 x 3.0 l

Notes

BARBARESCO

Denominazione di Origine Controllata
e Garantita



MONTERSINO



Nebbiolo 100%



South / South-West
380 m asl
2.0 Ha
50 years



20 - 25 days



18 months
15% new wood



12 months



6500 x 750 ml
500 x 1.5 l
50 x 3.0 l

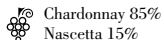
Notes

LANGHE

Denominazione di Origine Controllata



TRÉS PLUS



Chardonnay 85%
Nascetta 15%



South-East
450 m asl
2.0 Ha



Soft pressing



Chardonnay 12 months
30% new wood



Nascetta 12 months



12 months



8000 x 750 ml
400 x 1.5 l

Notes

LANGHE NEBBIOLO

Denominazione di Origine Controllata



Nebbiolo 85%
Barbera 15%



East / South-West
400 m asl
1.5 Ha



15 - 20 days



30% 10 - 12 months



70% 10 - 12 months



6 months



10000 x 0.75 cl
600 x 1.5 l

Notes

DOLCETTO D'ALBA

Denominazione di Origine Controllata



Dolcetto 100%



South-West / East
420 m asl
1.5 Ha



4 - 6 days



6 - 9 months



5 - 6 months



10000 x 750 ml

Notes

BARBERA D'ALBA

Denominazione di Origine Controllata

RORETO



Barbera 100%



South-West / East
300 - 400 m asl
2.5 Ha



10 - 15 days



50% 10 - 12 months



50% 10 - 12 months



6 months



15000 x 750 ml
600 x 1.5 l

Notes

SAUVIGNON

Vino Varietale

D'AMBLÉ



Sauvignon 100%



East
500 m asl
2.0 Ha



Soft pressing



8 - 10 months



6 - 8 months



8000 x 750 ml
500 x 1.5 l

Notes

MOSCATO D'ASTI

Denominazione di Origine Controllata
e Garantita



Moscato bianco
of Canelli 100%



East - West
400 m asl
0.6 Ha



Soft pressing



time of fermentation
15 - 30 days



1 month



6000 x 750 ml

Notes

“...It involves an extremely simple construction,
designed to blend into the materials of the landscape of the Langa:
the soil, the vines, the chestnut posts...”

...The more time goes by, the more it will be assailed by nature,
following a cycle of seasons that will create ever-changing effects
during the course of the year. The architecture will be hidden
from view, becoming part of the territory...”

Marco Ferreri



Orlando Abrigo

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