

CENTOVIGNE

The roots of Centovigne date back to 1682, when the first vats of wine were produced at the Castle of Castellengo. With this deep knowledge of history, owners Danielle, Alessandro and Magda—also filling the role of winemaker and viticulturists—implement a winemaking style with a holistic approach of targeted interventions that maintain the health of high-acidity soils. The goal is to encourage the growth of native vegetation cover and foster the growth of biodiversity in the soils.

The tradition of Azienda Vitivinicola Centovigne is understood to guide the transfer of knowledge from one generation to the next and has fundamentally shaped the Centovigne team's approach to the Earth, its fruits, and winemaking. This generational exchange brings historic practices into the modern era, and the generations that receive these practices contribute new knowledge.



The castle walls of Castello di Castellengo continue to welcome new generations of vintners as a guarantee of the continuity of quality Nebbiolo in the north of Piemonte. The history of the site has shaped the passion of the winemakers as it embraces the unique wealth of the land. The old vines of the area grow among archaeological sites and artifacts buried in the marine sands, gravely and sandy clay soils. And the cellars of the castle—like many others in the area—have housed wine cellars for centuries.

These practices have preserved the unique flavor and irresistible elegance and minerality of the wines of Centovigne and the Castle of Castellengo.

COSTE DELLA SESIA DOC ROSSO

“CASTELLENGO”



Varietal/Blend: 100% Nebbiolo

Farming: agriculture raisonnée / in conversion

Soil: pebbly, sandy and kaolinic clays

Altitude: 250-300m

Trellis System: Guyot

Ave. Year Vines Planted: 2000

Harvest Technique: by hand into small baskets during the second and third weeks of October

Fermentation: destemmed / spontaneous fermentation / 20 days of maceration / gentle pressing

Malolactic: full MLF in April

Aging: 24 months in 1,500L large oak barrels / 12 months in bottle

Alcohol: 13.0%

Yeast: ambient

Fined: cold stabilized for tartaric precipitation

Filtered: no

Sulfur: very little

Country: Italy

Region: Piemonte

Sub Region: Alto Piemonte

Vineyards: Castellengo and Mottalciata

Vineyard Size: 0.5 ha. / 4,500 plants per hectare