

MOLINO



History

In 1957 Virginio Molino, the founder of the Company, left the family-run 10 hectare fruit farm and vineyards. He married and went to live in Casanova, a small town just outside Turin, where he started up a small business producing and selling wine.

In 1980, his sons Tommaso and Franco gave up their jobs and followed in their father's footsteps

dedicating themselves full-time to wine producing. Five years later, in 1985, the family rented a 2.5 hectare farm with Nebbiolo and Dolcetto vineyards in the village of Barbaresco where they again started a small business producing wine. In the meantime Dario graduated in Enology in Alba and after gaining experience working for other wine growers eventually joined the family business.

In 1990, the family left the winery in Barbaresco and decided to buy a 6.5 hectare estate in Treiso with Barbaresco, Barbera, Chardonnay and Moscato vines and they built a cellar for the production, ageing and bottling of wine.

After the death in 1994 of Virginio, the founder of the Company, his sons decided to carry on the family business... and took over 2 hectares of vineyards in Guarene for the production of Arneis and Favority white wines.

The number of customers continued to grow and in 1999, following the Company philosophy based on quality, the family took over 4000 m2 of Barbaresco producing Nebbiolo vineyards in the historical area of "Montarsino".

6.9 hectare estate.

2.27 hectares of rented land.

Vineyards

Ausario is located on a hilltop in the heart of Treiso. The hill is well-known for its spectacular landscape; at its foot a part of the Langa and Alba territory stretches at an angle of 260 degrees. In the evenings the Ausario creates intimate sunsets, a triumph in multicolored shades just like the wines produced by this land.

The Barbera vineyard was planted on the steeper eastern-south slopes of the Ausario hills in the 1950s. Its clayey nature and the great inclination of this vineyard means that the ground is always dry. The Barbera vines find their ideal dwelling conditions here. This vineyard can be regarded as historical considering the period of its planting. The resulting wine is austere and important, the considerable age acts as acidity moderator for these vineyards. The grapes produced here have optimal characteristics.

The southern and eastern slopes of the Ausario hill are the home of the modern and vinous Dolcetto, the delicate grapes of which have a predominantly Marasca cherry flavor (typical of the Treiso area).

The southern slope of the Rock of Guarene (a town in the Roero region) is the land of this Arneis.



MOLINO



Cellar

Our production cellar is made up of different areas. The external area is used for the press on the grapes, with stainless steel tanks for the tartaric stabilization of the wines. On the south-east side there is a storage and vinification division. The north side is assigned as the local for barriques, tonneau and 20 hl. Cask in allier wood. Near those division there is the packing department and the storage room.



Ageing department with owners Dario, Tommaso and Franco Molino.



Owners: Dario, Tommaso, and Franco Molino
Oenologist: Dario Molino

Via Ausario, 5
12050 Treiso (CN) - ITALIA
Tel: (+39) 0173 638384
Fax: (+39) 0173 638384
Email: molinodario@interfree.it



MOLINO - wines



Barbaresco Ausario d.o.c.

Deep ruby red wine with shades of garnet red, its scent is fine, complex and elegant, enriched by hints of ripe red fruits, vaguely recalling blue berries and red currants. Its flavor is soft, warm with embracing tannins which evaporate in an austere and delicate harmony.

Varietal: Nebbiolo 100%

Vineyard: Ausario is located on a hilltop in the heart of Treiso. The hill is well-known for its spectacular landscape; at its foot a part of the Langa and Alba territory stretches at an angle of 260 degrees. In the evenings the Ausario creates intimate sunsets, a triumph in multicolored shades just like the wines produced by this land. The now historical vineyard planted in 1970 with sub-varieties of Nebbiolo miche and lampia is today fully adult in its potentialities, and is one of the most appreciated Barbaresco cru. The resulting wine is long-lived and highly structured, enhanced by the microclimate of this hill and by the richness of intense and complex scents.

Vinification: It is vinified according to traditional methods with modern elements in its technological phase, and is refined in 5hl tonneau for at least one year.

Serving temperature: 18C

Food combination: Excellent with red meat and poultry. At its best after 5-6 years as an end of meal wine or for meditation.



Barbera d'Alba Ausario d.o.c.

Deep ruby red wine with shades of garnet red, its scent is intense and fruity with a gentle touch of spring flowers and a slight spicy fragrance; its taste becomes fleshy and vinous with ageing. The complex harmony of this wine gives warm and velvety sensations and leaves a spicy and dry finish.

Varietal: Barbera 100%

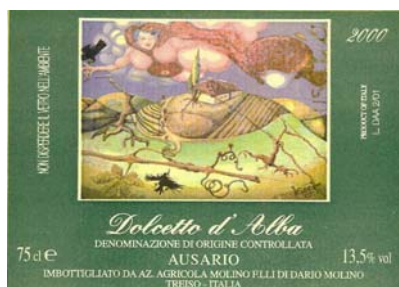
Vineyard: This Barbera vineyard was planted on the steeper eastern-south slopes of the Ausario hill in the 1950s. Its clayey nature and the great inclination of this vineyard means that the ground is always dry. The Barbera vines find their ideal dwelling conditions here. The vineyard can be regarded as historical considering the period of its planting. The resulting wine is austere and important, the considerable age acts as acidity moderator for these vineyards. The grapes produced here have optimal characteristics.

Harvesting: Harvesting is carried out by hand quite late in the year as recommended by previous generations so that the grapes reach their full ripeness.

Vinification: The vinification follows traditional methods and the wine is thereafter refined in oak barrels and partly in barriques for a period of at least one year.

Serving temperature: 18C

Food combination: With red meat and seasoned Italian cheeses.



Dolcetto d'Alba Ausario d.o.c.

The pleasant softness of this full-bodied wine reflects the taste of this new generation. It is ruby red in color, a vitally intense and lively wine with a deep fruity scent enriched by hints of Marasca cherry, rose and tobacco.

Varietal: Dolcetto 100%

Vineyard: The southern and eastern slopes of the Ausario hill are the home of this modern and vinous Dolcetto, the delicate grapes of which have a predominantly Marasca cherry flavor (typical of the Treiso area).

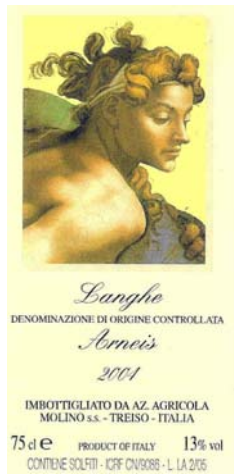
Harvesting: The grapes are harvested in the last decade of September.

Vinification: The vinification follows traditional methods. It is refined in steel barrels before being bottled in Spring and further refined in bottles for three months before being shipped.

Serving temperature: 16-18C

Food combination: Dolcetto is a modern wine and can be served with any type of cuisine, it is therefore becoming very popular on the market for its freshness and elegance and its typical almond aftertaste.

MOLINO - wines



Arneis Langhe d.o.c.

This wine is a light straw-yellow color with greenish reflections and its delicate and intense bouquet of white flowers and yellow fruits, develops to grassy hints as the months pass, and results in compound odorous sensations. Its flavor is dry, but full-bodied and extremely soft, enriched by touches of delicate fruits which result in a remarkable end taste.

Varietal: Arneis 100%

Vineyard: The southern slope of the Rock of Guarene (a town in the Roero region) is the land of this Arneis with a strong personality. The particular exposure and the mix of Langa and Roero soil result in a complex and highly structured wine. This native vine type was reappraised at the beginning of the 80s thanks to modern wine-making techniques; the resulting white wine is highly appreciated even in its second year of life.

Serving temperature: 6-8C

Food combination: Perfect for serving with warm and cold hors d'oeuvres, fish first courses.



Langhe Nebbiolo Vitalis

Brick-red which appears ruby shades that tend towards orange throughout the years. Scent is complex and varied, characterized from harmony and completeness. The fresh fruity of the heavy months becomes lighter in time. During later development it enters into the world of spices thus to the violet, the dog rose, the geranium and often there are added shades of balsamic flavors. The flavor is dry, caressing, gentle strong-ness, reveals consistency, growing character and extraordinary nobles.

Varietal: Nebbiolo 100%

Vineyard: Our vineyard is situated at 350 mt. up on the S-W hills of Treiso. The exposition and its geological composition of compact grey marls alternated with light sand layers give this vineyard prestigious characteristics.

Winemaking: It is vinified according to traditional methods with modern elements in its technological phase, and is refined in 5hl tonneau for at least one year.

Serving temperature: 18C

Food combination: Excellent with red meat and poultry. At its best after 5-6 years as an end of meal wine or for meditation.