

TRAVERSA



History and Vineyards

Our winery began in 1843 by our great-grandfather. The winery is composed of two parts where the main one is situated on a hill called Canova, and the vineyard (called Chiabotto) which is extended on 8 hectares of land which produces Moscato d'Asti Canova, Dolcetto d'Alba from the vineyard Tumalin, Dolcetto d'Alba from the Caccia vines, Barbaresco Sori Chabot, Barbera d'Alba from the Burdinota vineyard. And Langhe Arneis bianco.

The second vineyard (Stardereri) extends on 6 hectares of land where it produces Moscato d'Asti Stardereri, Barbaresco Stardereri which are both 50 year old vines that are very important in order to obtain better quality wines. In the company, we also produce a small quantity of Piemonte Moscato Passito (approximately 600 liters) which undergoes 2 years of natural fermentation in small bottles in wood from rovere di Aller. This wine is best as an accompaniment to cheese and desserts.

Philosophy

During the various physiological phases of winemaking comes from 20 years of biological agricultural procedures, in which we respect nature and the products in which we love and always appreciate the quality and the atmosphere of the Hills of Langa.



Cellar

The cellar is composed of a temperature controlled location for the fermentation of red and white wines and contains stainless steel for red wines and containers for the white wines.

A second location is used for the bottling and labeling of our wines.

A third location is used for the ageing of our most important wines (Barbaresco Sori Ciabot, Barbaresco Stardereri, Nebbiolo grapes are aged in barriques, and Barbera d'Alba ages in 30-500 liter barriques).

A fourth location is used as a tasting room for our wines.

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The family is composed of Father Giuseppe, Mother Carla and their sons Flavio (winemaker) and Franco Traversa with their wives Irene and Alessandra who dedicate themselves to designing and writing the labels.



Owner: Giuseppe Traversa and his sons
Falvio and Franco
Enologist: Flavio Traversa

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TRAVERSA - wines



Moscato d'Asti d.o.c.g.

Sparkling, sweet wine. Beautiful amber, straw-colored; characteristic and fragrant of the moscato grape., this delicate floral bouquet has hints of apricot; aromatic, delicately sweet and balanced on the palate. The structure of this wine is derived from the long and laborious filtration system. The intense taste is persistent, sweet, fresh, harmonic and very fine.

Varietal: Moscato 100%.

Harvest: Obtained from a selective harvest, collection mature clusters and executing their maceration of the peels.

Minimum total acidity: 5 per thousand

Minimum net dry extract: 17 per thousand

Total acidity: 6-6.5%

Serving temperature: 6-8C

Alcohol content: 10.5%, which carries no less than 1/3 of the total reducing sugars.

Food combination: Fruit and sweet pastries.



Piemonte Brachetto d.o.c.

Ruby red. An aroma of roses with a note of forest strawberries and cherries. The palate is sweet and delicate, fresh and sparkly.

Varietal: Brachetto 100%.

Alcohol content: 6%

Serving temperature: 8-10C

Food combination: Salumi, a local dish. Desserts.