

Cascina Vèngore -The essence of Piemonte's terroir

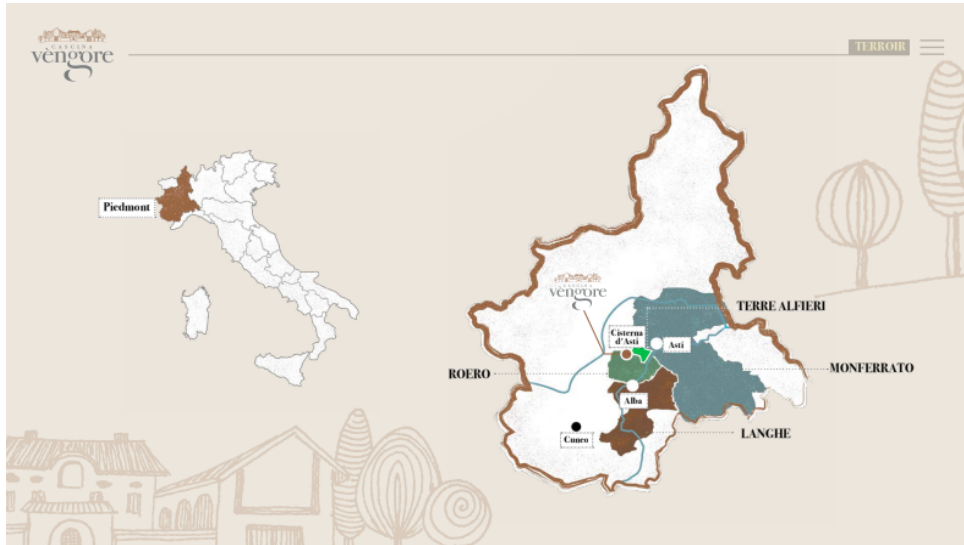


"The Perfect Synthesis of Piemonte" - Nebbiolo, Barbera and Arneis

Cascina Vèngore is located in the heart of Piemonte's precious Terre Alfieri DOCG, a site that has shown great promise in recent years, having become a DOC in 2009 and being upgraded to DOCG in 2020, covering a total of 49 hectares.

The majority of the vineyards are located at an altitude of 130 to 350 meters above sea level; the native white varieties are represented by Arneis, which are divided into two types: Superiore, which requires at least 85% Arneis or 100% Arneis; and Nebbiolo, which is the familiar red variety, made from at least 85% Nebbiolo or a single variety. The red varieties are the familiar Nebbiolo, made from at least 85% Nebbiolo, or the Superiore, made from a single variety with 13.5% alcohol, and the Riserva, the highest grade, which requires at least two years of aging before being sold (one year in barrel and one year in bottle).

Although TERRE ALFIERI's wines are not yet well known in the international market, they are in fact located in the heart of Piemonte's well-known premium wine regions - in the middle of the Roero, Langhe and Monferrato production areas and around the main city of Asti.



"The Movement of the "Vital Regeneration"

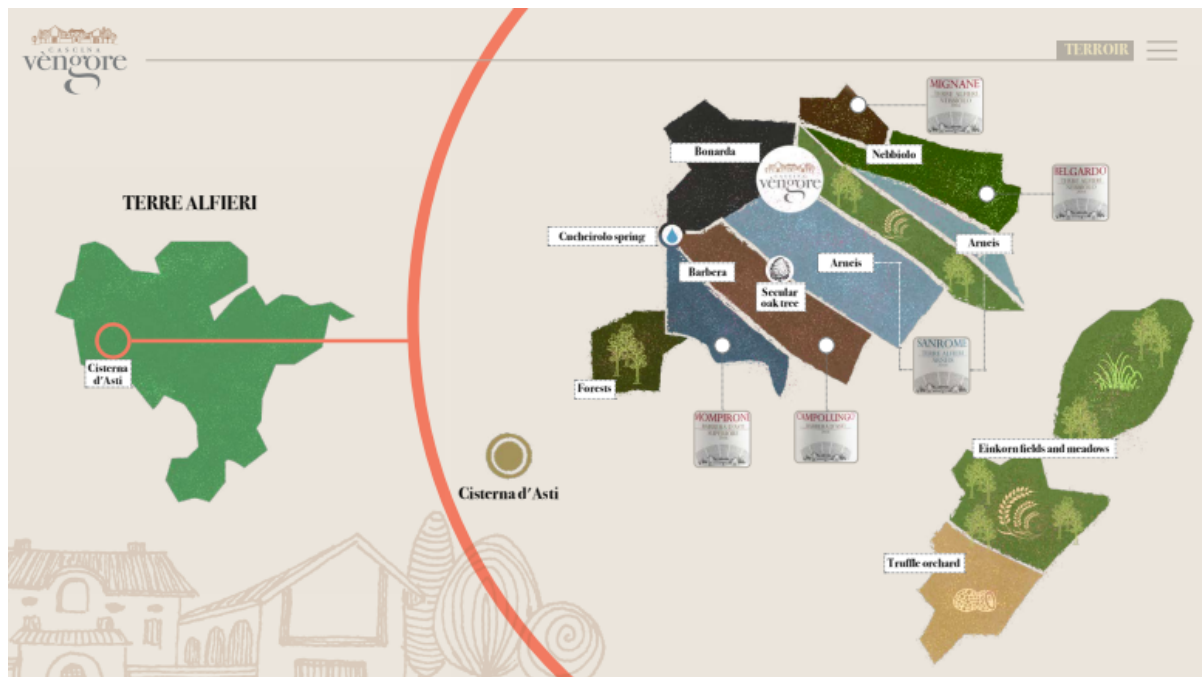


Founded in 2012 by Lucrezia Povero, Cascina Vengore inherits the Povero family's nearly 200 years of winemaking experience in Piemonte, spanning five generations of passion for caring for the land; combining the knowledge and skills acquired while studying winemaking in California, maintaining the vineyard and the details of the winemaking process brings a lot of Innovative and personal, Lucrezia reflects on how the way she grows and makes wine affects the land and environment in which she grows, at every stage of human intervention.

The vineyard currently occupies about 17 hectares out of 26 hectares of vegetation. Lucrezia is excited to say, "In recent years we have started to plant truffles and hazelnut trees because the

older generations say this is the best place for them to grow. Every year we also add hectares of water ponds to create a rich and interesting ecology.

Planting and caring for the vineyard is time-consuming and can be a year-round job. For Lucrezia, the most enjoyable time of the year is spring in Cascina Vèngore, when the snow melts and the colors of the earth creep out around every corner, transforming the vineyard into a beautiful garden, especially when you see the goose yellow mustard flowers adorned with dandelions, a beautiful contrast to the cardinal red of poppy and blue lupine. These are wild flowers and plants that they deliberately left to grow in the vineyard to be harvested and tilled at the end of the season, in order to bring more nutrients to the soil and vitality to the vines.



Lucrezia hopes that through this region, with which she is so strongly connected, she will be able to pass on new ideas with the next generation of wine growers. She mentions that she hopes to move from the previous concept of "Environmental Protection", which was a slightly passive concept of environmental conservation, to "Vital Regeneration", a new concept that can actively provide more nutrients to the earth by nourishing the Ecosystem".

The map of the Cascina Vèngore vineyard shows the forest, the water stream, the crops and the truffles around the vineyard.

Lucrezia is currently focusing its efforts on three local varieties with great potential - Nebbiolo, Barbera and Arneis - and on the Piedmontese tradition of making and aging in large wooden barrels, stainless steel or in amphore. In the coming years, one or two more Piemonte varieties are expected to be introduced to the public. In addition, all of the vineyards and wines are already Organic and Vegan certified.



Lucrezia, who visited Taiwan for the first time in March, said that there are still many differences between the Asian and Italian wine markets.

For example, wine is seen in Italy as a daily beverage to accompany meals, just as indispensable as olive oil or bread, especially among the slightly older groups, who can see a glass on the Italian table from noon onwards. Secondly, most of the wines chosen by Italians are from their own home regions, and the geographical connection is very important, so it is rare to see wines from other countries on their dining tables. Finally, the difference in preferences between the two markets can be seen in terms of grape varieties: Italians do not often drink high-end classics such as Barolo, Amarone, Brunello, but prefer smaller regions or native varieties such as Grignolino, Ruché Pelaverga, while Asian consumers tend to choose well-known wines and regions.

TERRE ALFIERI's opportunities and potential

Asked how she thinks the TERRE ALFIERI DOCG region will develop in the next ten years, Lucrezia believes that it will offer unlimited opportunities for new generations of winemakers to explore. This is because, by law, the wines from this region can be labeled with both the name of the region (TERRE ALFIERI) and the grape variety (e.g. Nebbiolo) on the bottle, making it easier to identify and promote than other small emerging wine regions.

Compared to other neighboring regions, all TERRE ALFIERI wineries have not only their own vineyards, but also cultivate other crops (grains, hazelnuts, fruit trees, saffron, vegetables and honey), making this the most ecologically rich area of Piemonte! The vineyards are surrounded by

rich forest resources, which are an important source of Piemonte's precious and rare white truffles, and help to combat the scourge of global warming.



Among the four red wines, I personally like the light and lively CAMPOLUNGO-Barbera d'Asti, which is full of fruity, redberry-like profile, or the MIGNANE, which is preserved in amphore with its original character. The Belgado, the most popular with European consumers, is aged in 2,500-liter slovenian barrels, showing the winemaker's distinctive style. The wine's tannins are delicate and silky, and the highlight is the boldness of the barrel's vanilla tone combined with the charming dried rose petals of Nebbiolo.

When it comes to Cascina Vengore's white wines, it is the Piemonte that turns my mind upside down. To revisit the history of the white grape variety here, one cannot help but mention the ancient local variety "Arneis", a variety that reveals many surprises thanks to Lucrezia's creations. This is because once the bottle is opened and slightly warmed, it smells like a spirited Taiwanese honey pear! This grape variety is characterized by a slight mineral note at the end, and although it is a white wine with an oily body, it is balanced by a bright acidity.



Cascina Vèngore is a newcomer to the long history of Piedmont, although the brand has been established for just over a decade. But in the past two years, it has been a regular winner of all the major European wine competitions and has received positive comments from many wine critics; in 2022 Decanter gave Mompirone Barbera d'Asti Superiore 2019 90 points (out of 100); in the same year Jancis Robinson also gave both Mignane Terre Alfieri Nebbiolo 2017 and Belgardo Terre Alfieri Nebbiolo 2017 17 points out of 20 for the same vintage. Mompirone Barbera d'Asti Superiore won the gold medal at the international wine competition Mundus Vini, initiated by Germany, and was voted the best Barbera of the year from Asti; and the most respected wine critic in the Italian wine industry, Luca Maroni, also named MOMPIRONE Barbera d'Asti Superiore as one of the three best Italian red wines.