



PIEMONTE

NIZZA MONFERRATO



Tenuta Foresto

“THESE WINES ARE ALIVE”

Francesco is a young winemaker from Nizza Monferrato in the heart of the UNESCO site of Piedmont region.

In 2016 he made his dream come true, taking over a semi-abandoned farm house and creating a place where he can grow his own grapes and make his own wine. Here, the vineyards have not undergone intensive agriculture for many years, the perfect condition for starting the project.

The vineyards are hand-grown, farmed organically, following the Fukuoka method, and the grapes are simply escorted to the cellar, without the aid of any additives or manipulation. In the farm Francesco searches for a holistic approach in order to create an ecosystem that allows him to maintain a low anthropic impact.

Spontaneous fermentation with indigenous yeasts only, no filtration before bottling and no addition of sulphites at any stage. Inspiration comes from the local winemaking tradition and they experiment with maceration and fermentation in bottle.

VARIETIES: BARBERA, MOSCATO, CORTESE, CHARDONNAY

PRODUCTION: 20,000 BOTTLES

CERTIFICATIONS: CERTIFIED ORGANIC



A(o)MBRA

MACERATED WHITE WINE

Grape variety: 100% Chardonnay

Vintage: 2019

Exposure: Southern and Western

Soil: Clay and tuff and small patches of peat

Training system: Guyot

Vineyard management: Certified organic

Size: 0.6 hectares

Age: 60 years

Plant density: 5,000 plants per hectare

Collection method: Manual

Harvest: End of September

Production: 1,000 bottles

In the cellar: The grapes are de-stemmed and laid in open 700l tonneaux where it remains with its skins for about a month, during which part of the spontaneous fermentation takes place without controlling the temperature. 3-4 manual punch downs a day are carried out as needed. After racking, the aging takes place in 700l and 500l tonneaux for about 10 months and then 2 months in bottles. Without clarification and filtration or addition of SO₂

13.5% vol.



FAVONIO

MACERATED WHITE WINE

Grape variety: 100% Moscato Bianco

Vintage: 2022

Altitude: meters

Exposure: South and West

Soil: Clay and tuff

Training system: Guyot

Vineyard management: Certified organic

Size: 1.5 hectares

Age: 50 years

Plant density: 6,000 plants per hectare

Yield per hectare: 30 q/ha

Collection method: Manual

Harvest: First week of September

Production: 4,500 bottles

In the cellar: Macerated on skins in cement for 4 days, aged 8 months in old oak, refined in bottle for 2 months.

No temperature control, spontaneous fermentation, unfined, unfiltered, No added SO2

12.5% vol.



LEUTO

MACERATED WHITE WINE

Grape variety: 100% Cortese

Vintage: 2022

Altitude: 270 meters

Exposure: West

Soil: Clay and tuff

Training system: Guyot

Vineyard management: Certified organic

Size: 0.8 hectares

Age: 50 years

Plant density: 6,000 plants per hectare

Yield per hectare: 30 q/ha

Collection method: Manual

Harvest: End of September

Production: 2,500 bottles

In the cellar: Macerated on skins for 30 days in concrete tanks, aged 8 months in tonneaux, refined in bottle for 2 months. No temperature control, spontaneous fermentation, unfinned, unfiltered, no added SO₂

13% vol.



LA IDEALE

RED WINE

Grape variety: 100% Barbera

Exposure: South and west

Vintage: 2020

Altitude: 270 meters

Soil: Chalk, clay and tuff

Training system: Guyot

Vineyard management: Certified organic

Age: 25 years

Plant density: 6k vines per ha

Yield per hectare: 30/40 q/ha

Collection method: manual

Harvest: September

Production: 7,000 bottles

In the cellar: Grapes are de-stemmed and left with skins for 20 days in cement tanks. 3-4 punch downs per day. Refined in old oak for 8 months, aged in bottle for 2 months. No temperature control, spontaneous fermentation, unfiltered, no added SO2

14.5% vol.



LA COMÉDIE

RED SPARKLING WINE

Grape variety: 100% Barbera

Vintage: 2021

Altitude: 270 meters

Exposure: West

Soil: Clay and tuff

Training system: Guyot

Vineyard management: Certified organic

Size: 0.8 hectares

Age: 15 years

Plant density: 6,000 plants per hectare

Yield per hectare: 30 q/ha

Collection method: Manual

Harvest: End of September

Production: 2,500 bottles

In the cellar: The grapes are partially de-stemmed and placed in concrete tanks of 50 hl where they remain for less than 24 hours. Spontaneous fermentation in 35hl stainless steel tank in contact with the skins, without temperature control. A small part of the must is kept before fermentation, it will in fact be used to restart the fermentation inside the bottle. Bottled in spring on a waning moon and aged 6 months in the bottle. No added SO₂

13% vol.



PAUPAU

RED WINE

Grape variety: 100% Dolcetto

Vintage: 2021

Altitude: 270 meters

Exposure: West

Soil: Clay and marl

Training system: Guyot

Vineyard management: Certified organic

Size: 0.5 hectares

Age: 40 years

Plant density: 6,000 plants per hectare

Yield per hectare: 30 q/ha

Collection method: Manual

Harvest: End of September

Production: 2,000 bottles

In the cellar: Carbonic maceration in 50hl cement tanks, after a few days it is de-stemmed and pressed. As soon as the fermentation begins, it is drawn off after 3 days and left in concrete until the bottle. No added SO2

13% vol.



ACRU

RED WINE

Grape variety: 100% Barbara

Vintage: 2019

Altitude: 270 meters

Exposure: South

Soil: Clay and tuff and small percentage of calcareous sediments

Training system: Guyot

Vineyard management: Certified organic

Size: 1.3 hectares

Age: 30 years

Plant density: 7,500 plants per hectare

Yield per hectare: 30 q/ha

Collection method: Manual

Harvest: End of September

Production: 4,000 bottles

In the cellar: The grapes are de-stemmed and placed in truncated conical oak vats of 30 hl where they remain for about twenty days during which part of the spontaneous fermentation takes place in contact with the skins, without temperature control. After racking, the aging takes place in 20 hl oak barrels and a small part in 700l tonneaux, for about 12/13 months and then 3 months in the bottle. No added SO₂

15% vol.

