



Laghi d'Insubria

VITIVINICOLA

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LAGHI D'INSUBRIA



ALBIZZATE ARSAGO GATTINARA

VINI E SAPORI DELLA TERRA DEI LAGHI



"For us, wine is a journey that tells the story of the values and culture of our territory."

The Agricultural Farm Laghi D'Insubria has as a company mission viticulture and winemaking in respect and enhancement of the typical characteristics of the territory.

In fact we grow nebbiolo, Merlot, Shyrah and Vespolina grapes for Red wines IGP Ronchi Varesini, Chardonnay, Erbaluce and Riesling grapes for White wines IGP Ronchi Varesini. The highlight is the production of grapes for Meditation Raisin Wines made with dried Malvasia, Croatina and Nebbiolo grapes.

The Farm has its wine heart in Albized on the row of Moorish hills that orient parallel to the Arno valley from north to south with optimal exposure to the southeast at about 350 m above sea level. To the north, the Sacred Mount and the Varese Flower Field, on September afternoons, bring down a breeze that lowers temperatures along the valley. It generates a thermal gradient between day and night that facilitates the maturation and acquisition of perfumes that we find then in wines. To the west dominates the Monte Rosa massif and to the east opens the view of the valley with the villages of Albized, Carnago and Solbiate on the top of the hills.

Albizzati is famous for the Viscountess Oratory with its medieval frescoes and the Castle. The Albizzati vineyard consists of Nebbiolo and Merlot grapes with small amounts of Syrah, Vespolina, Freisa and Croatina for reds and Chardonnay, Grassluce and small amounts of Riesling and Malvasia for whites.

The Vitivinicola Company and e Enoturism are in Albizzate, in the heart of the Moorish Hills of Varesotto, along the Arno Valley, about 350 meters high, in the Quadrelli Estate at Cascina Bertolina.

Dinebbie

IGT Ronchi Varesini Red Wine and
DE.CO(Municipal Denomination of Origin) Albizzate

The ancients used the expression "In radibus Alpium" to indicate Celtic villages in the hills of Varese where was cultivated, with the technique named by the Romans Arbustum Gallicum, the Vitis Spinea, the Nebbiolo grapes, which names means grapes of the foggy time, because it is harvested late in October. It is considered native of our lands.

PRODUCTION AREA: Produced in the territory of IGT Ronchi Varesini, in the vineyard of Albizzate, Valle dell'Arno of Varese, Pre-Alpine Altimetric area: indoor hill, altitude m. 350 ASL. Wine obtained from indigenous Nebbiolo grapes.

GRAPES: Nebbiolo

WINEMAKEING and CULTIVATION TECHNIQUE: Vines bred in sandy acid soil, Guyot pruning technique, distance of plants on the row is one meter, two meters between rows , 5500 plants per hectare. Exposure to the East, yield to the hectare 75 tons, vineyard age thirteen years; harvest around October 10 with manual harvest, grapes collected in maximum 15 kg for any basket, vinification in red wine with maceration temperature maximum of 28 degrees and traditional breaking of the fermentation hat. One-year in steel tank ageing, 12 months in oak tonneau (second and third passage), and another six months in bottle. Suitable for aging.

BOTTLE: 0.75 litres Bordolese. Brown glass.

COLOR: Garnet red with orange shades.

PERFUME: Beautiful nose from an evolved Nebbiolo wine Wide bouquet of perfumes: red fruits, ripe cherry and plum, compote and jam of red fruits, hints of cocoa, violet, rose, leather and with clear spicy notes, balsamic, scents of mint and eucalyptus. Maximum of harmony.

TASTE: elegant, sapid, with soft tannins and just a little acidity, good Persistence. Well balanced with tannins and alcohol, ready but suitable for ageing. You can consider this wine at the beginning of its maturation.

GRADE: 13% Vol.

SERVICE TEMPERATURE: at room temperature, ideal 18', uncorking half an hour before tasting. Use a large glass ballon-type to drink this wine.

PAIRING: Typical dishes of the Lombard and Varesin tradition: "cassouela" pork with cabbage, "bruscitt" minced meat stewed in Nebbiolo red wine, braised, risotto with stewed beef "oss bus", newborn goat of Luinese and Varesine Valleys roasted or baked. Ideal with roasts and game.





Terre dei Laghi

IGT Ronchi Varesini Rosso

PRODUCTION AREA: Produced in the territory of IGT Ronchi Varesini, in the vineyard of Albizzate, Valle dell'Arno of Varese, Pre-Alpine. Altimetric area: indoor hill, altitude m. 350 ASL. Wine obtained from indigenous Erbaluce grapes with the addition of international Chardonnay grapes.

GRAPES: Erbaluce and Chardonnay.

WINEMAKEING and CULTIVATION TECHNIQUE: Vines bred in sandy acid soil, Guyot pruning technique, distance of plants on the row is one meter, two meters between rows, 5500 plants per hectare. Exposure to the East, yield to the hectare 75 tons, vineyard age twelve years; harvest around second half of September (around September 20) with manual harvest, grapes collected in maximum 15 kg for any basket in the cooler hours of the day, typically on the first morning. The grape are pressed and have a short low-temperature maceration and fermentation at 18-19 degrees. Six months matureing on yeasts in stainless steel tanks and a further six months in the bottle. Obtaining a wine that you can taste young but that gets more interesting and complex with one or two years of additional ageing.

COLOR: Straw yellow.

PERFUME: Wine that fills the glass with flowers and fruits. On the nose is fresh with perception of white flowers, elderflower and yellow tropical matures fruits, mango, banana, pineapple.

FLAVOUR. In the mouth it is refreshing, with remarkable sapidity and right acidity that gives it freshness, with final almond scent and very long persistence.

BOTTLE: Light transparent glass 0.75 litre bottle.

GRADE: 12% Vol.

SERVICE TEMPERATURE: 10 degrees. Good Cold.

PAIRING: Aperitifs, fish appetizers, carpione lake fish and Milanese veal patè, perch risotto, lake fish cooked with butter or fried, river shrimps, Cantello asparagus, dishes of the tradition with frog white meats (fried or with risotto, in omelette).



Insubre (Merlot Grapes)

IGT Ronchi Varesini Red Wine

PRODUCTION AREA: Produced in the territory of IGT Ronchi Varesini, in the vineyard of Albizzate, Valle dell'Arno of Varese, Pre-Alpine altimetric area, indoor hill, altitude m. 350 ASL. Wine obtained from from International Merlot Grape, cultivated for territorial and cultural contiguity with the canton of Ticino (CH).

Grapes: Merlot.

WINEMAKEING and CULTIVATION TECHNIQUE: Vines bred in sandy acid soil, Guyot pruning technique, distance of plants on the row is one meter, two meters between rows , 5500 plants per hectare. Exposure to the East, yield to the hectare 75 tons, vineyard age thirteen years; harvest around the end of September – early October with manual harvest, grapes collected in maximum 15 kg for any basket, vinification in red wine with maceration temperature maximum of 28 degrees and traditional breaking of the fermentation hat. At least one-year in stainless steel tank ageing, and another six months in bottle. Suitable for aging.

COLOUR: ruby red with garnet shades.

PERFUME: on the nose the wine is fresh, balsamic and floreal with hints of red berry fruits, cherries and rosehip, dark berries, currants and cassis, with light spicy notes. Perception of roasting scents and of smoke, leather and lavender leaf.

TASTE: in the mouth it is warm, with soft and very delicate tannins, with discreet sapidity that gives it a good persistence and good drinkability.

BOTTLE: Brown glass 0.75 litre bottle

GRADE: 12.5% Vol .

SERVICE TEMPERATURE: cellar temperature, 16-18'. Use a great glass ballon-type.

PAIRING: appetizers of IGP sausages and salami from the province of Varese and Milanese veal patè, risotto, pasta with meat sauce and game, chicken, rabbit birds meats. IGP Luinese Goat Formaggella.

Insubria

IGT Ronchi Varesini Red Wine and
DE.CO(Municipal Denomination of Origin) Albizzate

PRODUCTION AREA: Produced in the territory of IGT Ronchi Varesini, in the vineyard of Albizzate, Valle dell'Arno of Varese, Pre-Alpine Altimetric area: indoor hill, altitude m. 350 ASL. Wine obtained from indigenous Nebbiolo and Vespolina grapes.

GRAPES: Nebbiolo with a small percentage of Vespolina added (15%).

WINEMAKEING and CULTIVATION TECHNIQUE: Vines bred in sandy acid soil, Guyot pruning technique, distance of plants on the row is one meter, two meters between rows , 5500 plants per hectare. Exposure to the East, yield to the hectare 75 tons, vineyard age thirteen years; harvest around October 10 with manual harvest, grapes collected in maximum 15 kg for any basket, vinification in red wine with maceration temperature maximum of 28 degrees and traditional breaking of the fermentation hat. One-year in steel tank ageing, 12 months in oak tonneau (second and third passage), and another six months in bottle. Suitable for aging.

BOTTLE: 0.75 litres Bordolese. Brown glass.

COLOR: Garnet red with orange shades.

PERFUME: Beautiful nose from an evolved Nebbiolo wine Wide bouquet of perfumes: red fruits, ripe cherry and plum, compote and jam of red fruits, hints of cocoa, violet, rose, with clear balsamic notes of tea leaves, mint, eucalyptus and spices, especially pepper, expression of the Vespolina grape (the Vespolina and the Schioppettino of Prepotto of Friuli are the unique vines Italian natives able to give the scent of molecule Rotundone to wine, like the international Syrah and Pinot Noir. The amount of Rotundone expressed by grapes is proportional to the altitude where the vineyard is grown).

TASTE: elegant, sapid, with soft tannins and just a little acidity, good Persistence. Well balanced with tannins and alcohol, ready but suitable for ageing. You can consider this wine at the beginning of its maturation.

GRADE: 12.5% Vol.

BOTTLE: Brown glass 0.75 litre bottle

SERVICE TEMPERATURE: room temperature, uncorking half an hour before the tasting. Use a large ballon glass for the tasting.

PAIRING: Braised, roast of beef or pig, boiled mixed meat, typical dishes of the Lombard and Varesin tradition: "cassouela" pork with cabbage, "bruscitt" minced meat stewed in Nebbiolo red wine, braised, risotto with stewed beef "oss bus", newborn goat of Luinese and Varesine Valleys roasted or baked. Ideal with game and polenta.





Insubre

IGT Ronchi Varesini Red Wine

PRODUCTION AREA: Produced in the territory of the IGT Ronchi Varesini, in the vineyard of Albizzate, Arno Valley (Varese), prealpine area internal hill, altitude m. 350 ASL. Wine from International Grapes: Merlot cultivated for territorial contiguity with Canton Ticino (CH) and Syrah for its characteristic spicy scents.

GRAPES: Merlot with a part of Syrah depending on the vintages (about 20%). Ideal to be aged.

WINEMAKEING and CULTIVATION TECHNIQUE: Vines bred in sandy acid soil the Merlot and on sandy frank neutral the Syrah, Guyot pruning technique, distance of plants on the row is one meter, two meters between rows , 5500 plants per hectare. Exposure to the East, yield to the hectare 75 tons, vineyard age thirteen years; harvest around the end of September – early October with manual harvest, grapes collected in maximum 15 kg for any basket, vinification in red wine with maceration temperature maximum of 28 degrees and traditional breaking of the fermentation hat. At least one-year in stainless steel tank ageing, and another six months in bottle. Suitable for aging.

COLOUR: ruby red with garnet shades.

PERFUME: on the nose the wine is fresh, balsamic and floreal with hints of red berry fruits, cherries and rosehip, dark berries, currants and cassis, with spicy notes, pepper, hints of undergrowth and pine needles. Perception of smoke, leather and lavender leaf.

TASTE: in the mouth it is warm, with soft and very delicate tannins, with discreet sapidity that gives it a good persistence and good drinkability.

GRADE: 12.5% Vol.

BOTTLE: Brown glass 0.75 litre bottle.

SERVICE TEMPERATURE: cellar temperature or cold, ideal between 16 and 18'. Use a large glass, ballon type.

PAIRING: Good all over the meal. Starters of IGP cured meats of the province of Varese, risotti, main dish of egg pasta, roasted and stewed meats, rabbit and birds. Salumi and cheeses.



Scighera Tardivo LATE HARVEST

IGT Ronchi Varesini Rosato - DE.C.O Albizzate

PRODUCTION AREA: Produced in the territory of IGT Ronchi Varesini, in the vineyard of Albizzate, Valle dell'Arno of Varese, Pre-Alpine. Altimetric area: indoor hill, altitude m. 350 ASL. Wine obtained from indigenous Nebbiolo grapes. In years of particular favourable climate and thanks to the resistance in the vineyard of Nebbiolo grapes healthy and ripe grapes, we leave the bunches on the vine plants till the mists and fogs of early November. From that Late Harvest we get a Rosato wine, from Nebbiolo Grapes in purity, particularly special, high-alcohol, moderately sweet and with intense fruity and floral scents. Named Scighera Tardivo that means "Late Harvest Wine of the Fogs".

GRAPES: Nebbiolo in purity, "Cö Bianc" variety, and five other clones obtained from our plants planted in 1929.

WINEMAKEING and CULTIVATION TECHNIQUE: Vines bred in sandy acid soil, Guyot pruning technique, distance of plants on the row is one meter, two meters between rows, 5500 plants per hectare. Exposure to the East, yield to the hectare 75 tons, vineyard age thirteen years; harvest around October 10 with manual harvest, grapes collected in maximum 15 kg for any basket, grapes obtained from plants of Nebbiolo variety Cö Bianc and other five clones obtained from our plants of 1929; manual harvesting of grapes left in the vineyard till to early November. Vinified as a Rosè wine and slow fermentation at low winter room temperatures. Two years in stainless steel tank and a further six months in the bottle.

COLOUR: rosé with orange and straws shades.

PERFUME: on the nose the wine is fruity with intense bouquet of small red fruits especially raspberry but also currants and strawberries.

TASTE: in the mouth it is enveloping and savory and velvety, slightly sweet, soft and persistent.

GRADE: 15% Vol.

BOTTLE: brown glass, 0.375 ml.

SERVICE TEMPERATURE: taste at 12 - 14 degrees, in a small glass for meditation wines. Or in small flute at 10-12 degrees with raw fish, sushi and oyster.

PAIRING: Ideal wine with raw seafood, especially with oysters but also sushi and sashimi. Dessert wine and meditation wine pairing with the Amaretti of Gallarate cookies.



Stria

MALVASIA AROMATICA Dried Grapes

PRODUCTION AREA: Produced in the territory of IGT Ronchi Varesini, in the vineyard of Albizzate, Valle dell'Arno of Varese, Pre-Alpine. Altimetric area: indoor hill, altitude m. 350 ASL. Wine obtained from dried grapes of Malvasia Aromatica and Erbaluce.

GRAPES: Malvasia Aromatica and Erbaluce

WINEMAKEING and CULTIVATION TECHNIQUE: Vines bred in sandy acid soil, Guyot pruning technique, distance of plants on the row is one meter, two meters between rows, 5500 plants per hectare. Exposure to the East, yield to the hectare 75 tons, vineyard age twelve years; manual grapes harvesting by choosing the best, healthy and well-ripe gapes, and withering fruit in baskets. Vinified after drying, with short maceration at low-temperature, pressing and slow fermenting at low winter ambient temperatures. Two years ageing in stainless steel tank and a further six months in the bottle.

COLOUR: golden yellow with amber shades, moderately dense.

PERFUME: on the nose the wine is presented with intense smell of yellow fruits especially apricot, dried apricots, jam, citrus, acacia honey, almond and hazelnut, with slight notes of enamel.

TASTE: in the mouth it is enveloping, velvety and savory with a slightly sweet taste.

GRADE: 15% Vol.

BOTTLE: dark glass, 0.375 ml.

SERVICE TEMPERATURE: 10 degrees - 12 degrees, in a small glass for Meditation Wine.

PAIRING: dessert wine and meditation wine. Enjoy it with Sweets of the Varesin tradition like the Amaretti of Gallarate, Saronno's Amaretti, the Brutti e Buoni of Gavirate, the Varese Cake made with mais Flour, the Pan Mein. But also cheeses like Gorgonzola and herbal goat cheese. Chestnuts and chestnut cakes.



Ciapiin

NEBBIOLO and CROATINA Dried Grapes

PRODUCTION AREA: Produced in the territory of IGT Ronchi Varesini, in the vineyard of Albizzate, Valle dell'Arno of Varese, Pre-Alpine. Altimetric area: indoor hill, altitude m. 350 ASL. Wine obtained from indigenous Nebbiolo grapes.

GRAPES: Nebbiolo and Croatina.

WINEMAKEING and CULTIVATION TECHNIQUE: Vines bred in sandy acid soil, Guyot pruning technique, distance of plants on the row is one meter, two meters between rows, 5500 plants per hectare. Exposure to the East, yield to the hectare 75 tons, vineyard age thirteen years; manual grapes harvesting by choosing the best, healthy and well-ripe gapes, and withering fruit in baskets. Vinified after drying, , pressing and subjecting to a long maceration and a slow fermentation at low winter ambient temperatures. Two years ageing in stainless steel tank and a further six months in the bottle.

COLOUR: garnet red with orange and brown shades.

PERFUME: on the nose the wine is fruity with intense scent of ripe red fruits, cherries, cassis, cherry jam and plums, composed of plums. Almond and Amaretto.

TASTE: in the mouth it is enveloping and savory, dry with a sweet note and delicate tannins.

GRADE: 15% Vol.

BOTTLE: Dark glass, 0.375 litres

SERVICE TEMPERATURE: room temperature or around 12 degrees-14 degrees in a small glass for meditation wines.

PAIRING: Dessert wine and meditation wine. Very good pairing with dark chocolate and chocolate cakes. Ideal with roasted chestnuts and sweets and cakes from the varesin tradition made from chestnut's flour.





Birra di Arsago

CHESTNUT BEER

PRODUCTION AREA: Chestnuts produced in our forest in Arsago Seprio, in the Ticino Natural Park in a SIC area (European Community Interest Site)

BREWING TECHNIQUE: Craft beer inspired by a recipe of the insubre tradition, with the use of local products of the territory such as the chestnuts of the woods of Arsago Seprio in the Ticino Natural Park, barley malt and Pearl and Saaz hops. Unpasteurized beer, without the addition of preservatives, high fermentation. Second fermentation into the bottle. The addition of dried chestnuts gives a particular characterization with scent and flavor of white fruits and banana. This beer has a natural sediment because it is an unfiltered beer. Bottle of 0,50 litres.

SERVICE TIPS: Serving in a large balloon glass, at cellar temperature, before drinking blend in the glass the part deposited in the lower quarter of the bottle with the upper part.

GRADE: 5.7 degrees

PAIRING: alone as you can do with a meditation wine, or at the meal paired with pork dishes.

CERAMIC BOTTLE: Our Arsago Chestnut Beer is also available in ceramic bottles, which are particularly suitable for events or gift packages.



Grappa Giovane

WINE DISTILLATE

TASTING: Grappa Giovane means Fresh New Born Wine Distillate obtained exclusively from the distillation of wine produced in the territory. Full and full-bodied taste, distillate of great balance with strong flavours of dried fruits and final floral notes in perfect harmony. Crystalline color. Clear appearance.

PRODUCTION METHODOLOGY: Discontinuous distillation of wine with steam-passing boilers, stainless steel seasoning, dilution of up to 43%Vol alc., refrigeration up to a temperature of 15 degrees, cold filtration, 2nd filtration at room temperature before bottling.



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