

Le DINASTIE

Le Dinastie | Production of Oltrepò Pavese wines

Sparkling wines

Red wines

White wines

Rosè wine



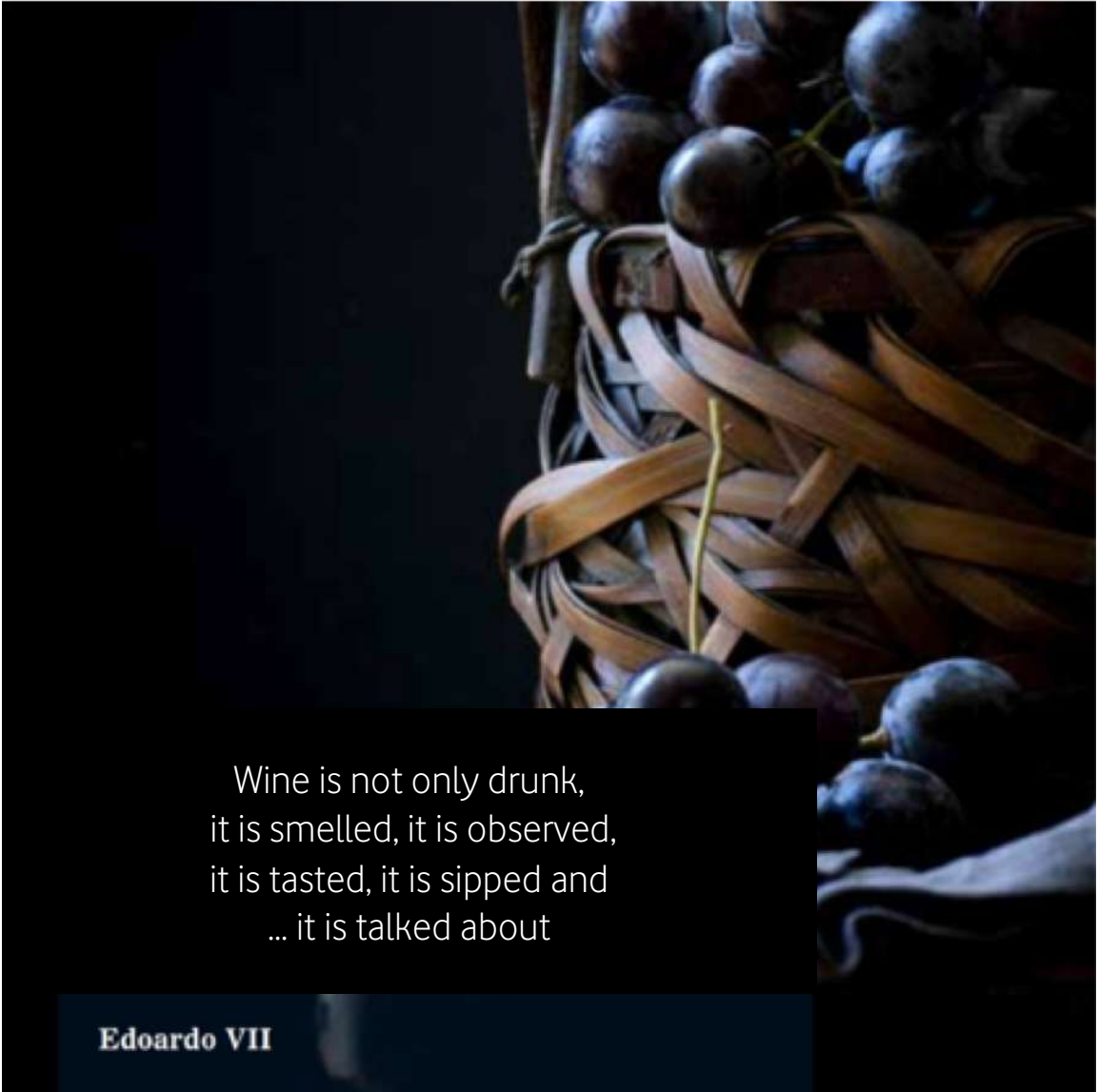
Le **D**INASTIE



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Wine is not only drunk,
it is smelled, it is observed,
it is tasted, it is sipped and
... it is talked about

Edoardo VII

Le DINASTIE



The Company



Oltrepò Pavese has always been an area with an agricultural vocation that offers the visitor a panorama made up of vast fields, gentle hills and woods that seem to be placed to protect the luxuriant vineyards. A territory that the company "Le Dinastie" respects and appreciates, respecting an ancient tradition. Currently "Le Dinastie" refers to the Novarini and Alberici families. Novarini is a family of lawyers and entrepreneurs with numerous interests, not least the economic and commercial development of the company. Alessi is a historic company that currently manages 32 hectares. of vineyards located in the municipality of Broni, where grapes are grown for the production of Pinot but also of high quality red wines; the famous Moscato is born in the municipality of Volpara. The cellar, located on the panoramic "Poggio Alessi", is capable of producing 1,000,000 bottles. The Alberici family manages 10 hectares. of land located in the municipality of Broni-Cigognola, suited to the production of Pinot, Riesling and Bonarda. It has a small cellar from which an important Red Reserve wine is produced. Angelini and Alessi are the farms that manage the vineyards and cellars .

Le Dinastie wines are born from love for the territory and dedication to work in the vineyard, each product is expertly dosed and refined, to always guarantee you the uniqueness and freshness of the flavors.

Visit the cellar

Le **D**INASTIE

VISITA LA *Cantina*

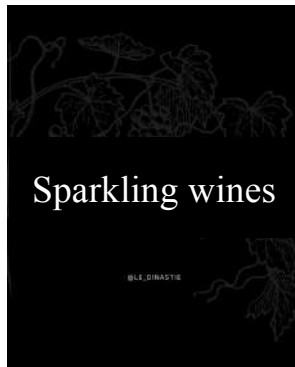
We will show you our cellars,
our vineyards, we will physically
take you inside our products,
through the various seasonal
steps and in the end you will not
be able to do anything but fall in
love with our land and what it
can give you



Passion & Innovation



"Le Dinastie" renews in its production the passion for nature, for respect for the environment and for the satisfaction that comes from creating high quality products. Mandatory for us is the non-forced tillage of the land. Oltrepò Pavese has always been an area with an agricultural vocation that offers the visitor a panorama made up of vast fields, rolling hills and woods that seem to protect the luxuriant vineyards. A territory that the company "Le Dinastie" respects and appreciates, respecting an ancient tradition.



Wine

Black Pinot wine Classic method Brut

Gradation

12,5%

Typology

Sparkling wine

Vineguard

Black pinot 100%

Refinement

In tubs Made of inox steel,
controlled temperature

Minimum refinement in bottle

Re-fermentation in the bottle,
degorging after 36 months

Organolettiche Features

Visual

Yellow

Olfactory

Aromas of white flowers,
hints of ripe yellow fruit

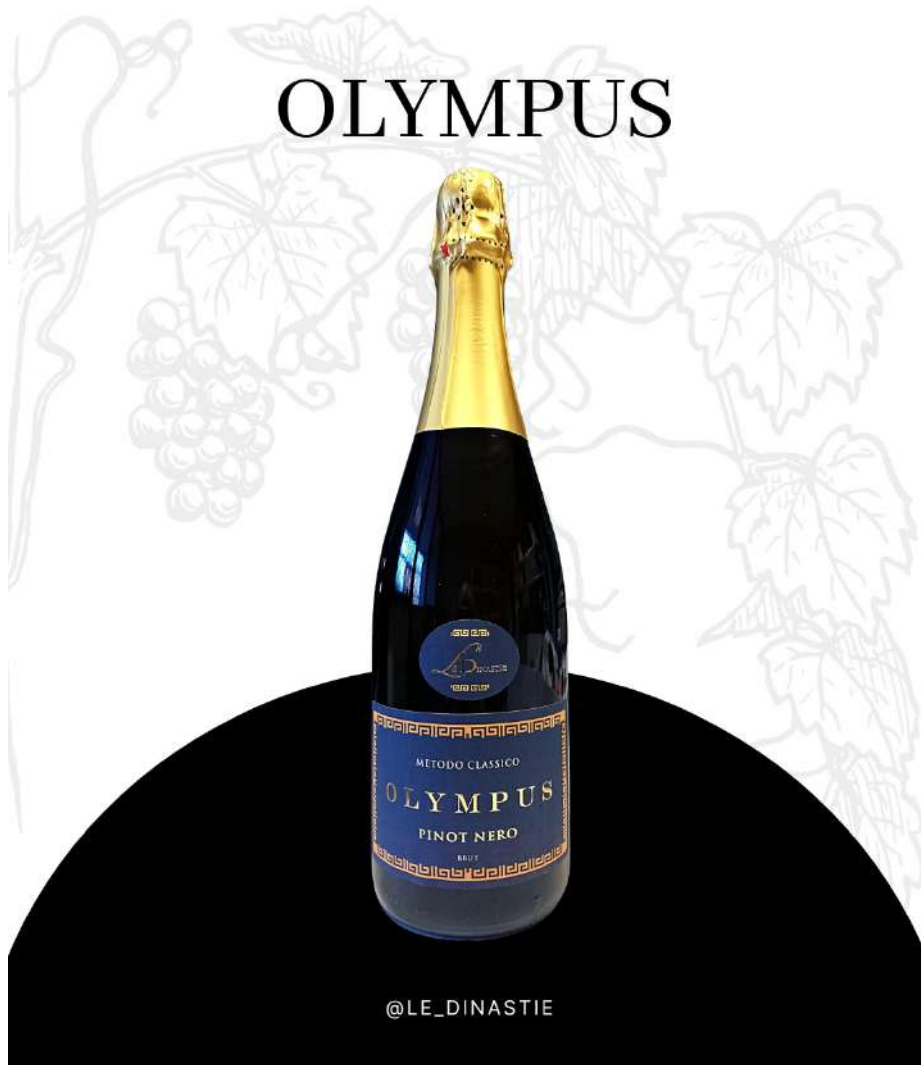
Gustatory

Good structure, savoury and elegant

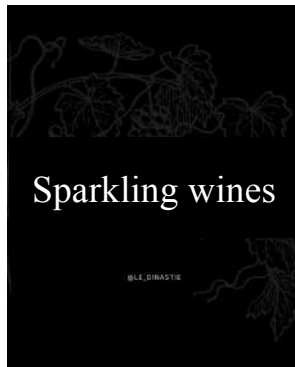
Service temperature

10 - 12°

OLYMPUS



@LE_DINASTIE



Wine

Sapid, structured, after taste of apple and honey

Gradation

12,5%

Typology

Bubbly wine

Vineyard

Black Pinot 80%, Chardonnay 20%

Refinement

Autoclave for 6 months

Minimum refinement in bottle

6 months

Organoleptiche Features

Visual

Golden yellow

Olfactory

Honey perfume

Gustatory

Sapid, structured, after taste of apple and honey

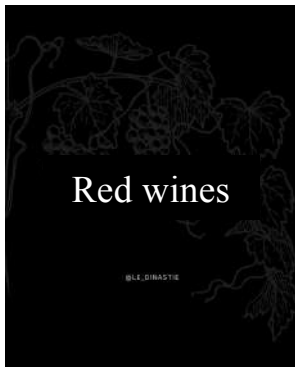
Service temperature

10 - 12°

SIR WALT



@LE_DINASTIE



Wine

Black Pinot D.O.C.

Gradation

15%

Typology

Still

Vineguard

Black pinot 100%

Refinement

24 months in Barrique, with levels and perfumes checks.

Minimum refinement in bottle

12 months

Organolettiche Features

Visual

Ruby red color

Olfactory

Soft hints of cherries in alcohol.

Gustatory

Full body, great structure and good persistence

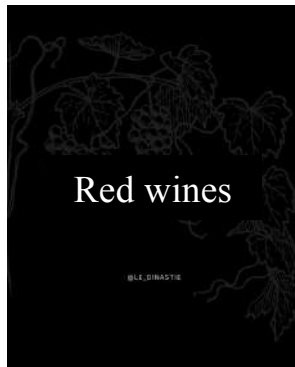
Service temperature

18 - 20°

COMPAY



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Wine

Bonarda D.O.C.

Gradation

13%

Typology

Slightly sparkling wine

Vineguard

Croatina 100%

Refinement

In tubs made of inox steel

Minimum refinement in bottle

3 months

Organolettiche Features

Visual

Purpura red color

Olfactory

Fruity hints of plums and wild blackberries.

Gustatory

Soft, dainty, good persistence

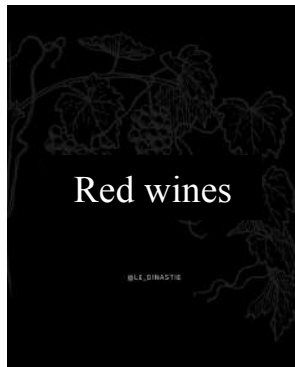
Service temperature

20°

COMBACCO



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Wine

Croatina I.G.T.

Gradation

15%

Typology

Still

Vineguard

Croatina 90%; Pinot 10%

Refinement

Made in inox steel vases

Minimum refinement in bottle

12 mounths

Organolettiche Features

Visual

Red

Olfactory

Hints of ripe plums

Gustatory

Sweet, full- bodied, fruit, good persistence

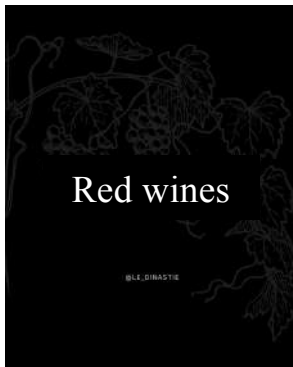
Service temperature

18 - 20°

ANTICO



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Wine

Sangue of Giuda I.G.T.

Gradation

7%

Typology

Sparkling wine

Vineguard

Croatina 65%; Vespolina 15%;
Uva Rara 10%, Barbera 10%

Refinement

In stainless steel tanks

Minimum refinement in bottle

6 months

Organolettiche Features

Visual

Red

Olfactory

Hints of ripe plums

Gustatory

Sweet, full- bodied, fruit,
good persistence

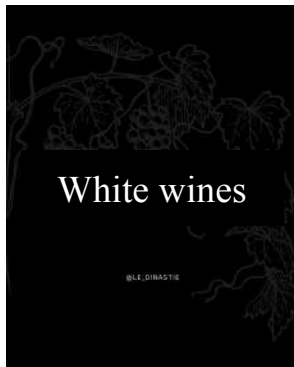
Service temperature

16 - 18°

TRENTADENARI



@LE_DINASTIE



Wine

Black Pinot vinified in white

Gradation

12,5%

Typology

Sparkling wine

Vineguard

Black pinot 100%

Refinement

In tubs Made of inox steel,

Minimum refinement in bottle

3 months

Organolettiche Features

Visual

Straw yellow color

Olfactory

Wildflowers perfume

Gustatory

Good structure, good persistence

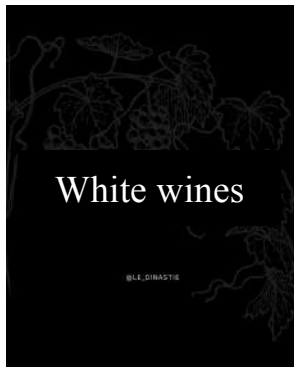
Service temperature

16°

ORIONE



@LE_DINASTIE



Wine

Riesling D.O.C.

Gradation

12,5%

Typology

Sparkling wine

Vineguard

Italic Riesling 100%

Refinement

In tubs Made of inox steel,

Minimum refinement in bottle

3 months

Organolettiche Features

Visual

Straw yellow color

Olfactory

Fruity hints of canned peach

Gustatory

Good structure and good persistence

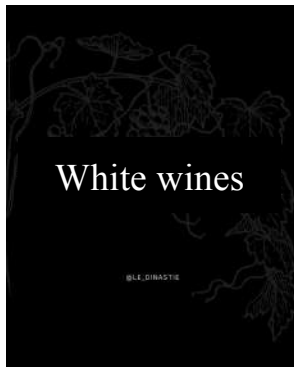
Service temperature

16°

SINFONIA



@LE_DINASTIE



Wine

Riesling D.O.C.

Gradation

13%

Typology

Still wine

Vineguard

Italic Riesling 100%

Refinement

In tubs made of inox steel

Minimum refinement in bottle

3 months

Organolettiche Features

Visual

Golden yellow color

Olfactory

Fruity hints of apricot

Gustatory

Structured, good persistence

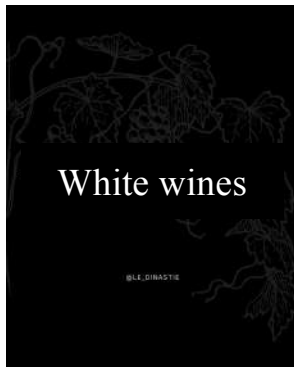
Service temperature

16°

NOVALBE



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Wine

Sweet sparkling Moscato

Gradation

6%

Typology

Sparkling Moscato

Vineguard

Moscato 100%

Refinement

Soft pressing with wine-flower separation.

Minimum refinement in bottle
2 months

Organolettiche Features

Visual

Deep straw yellow

Olfactory

Perfume of apricot

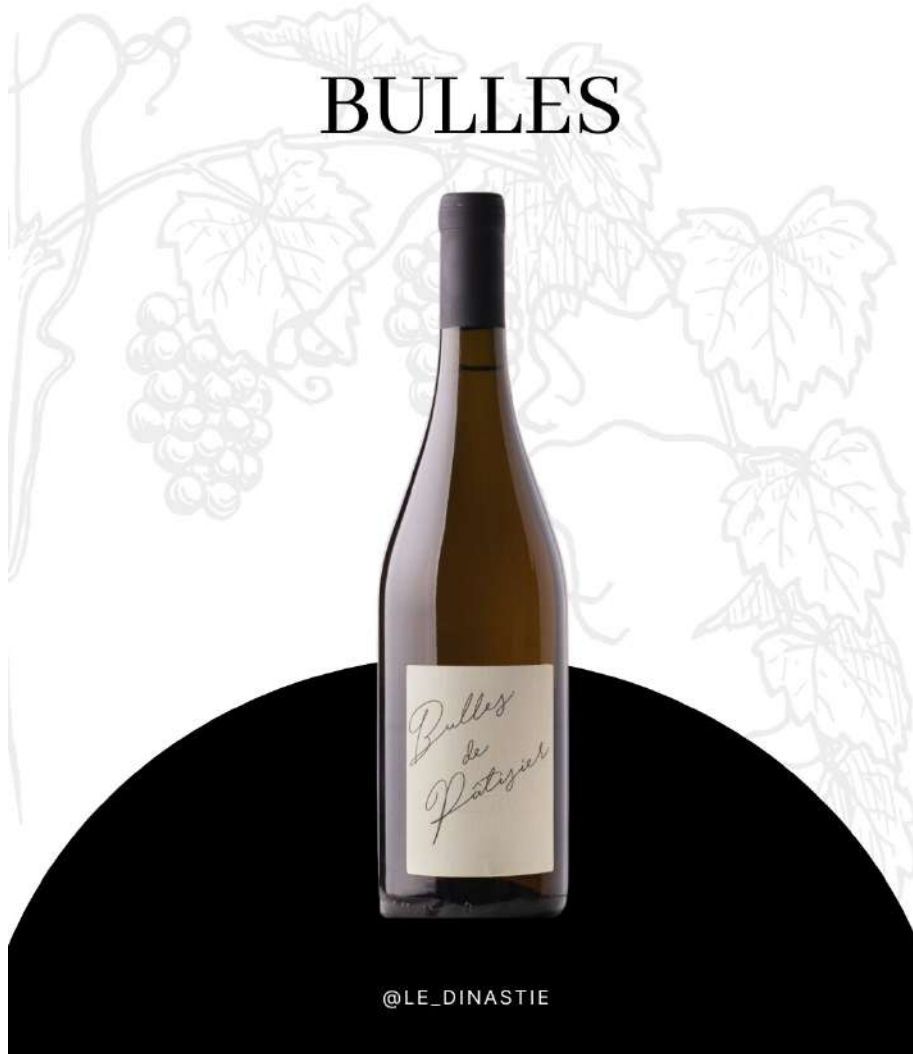
Gustatory

The taste of Moscato stands up

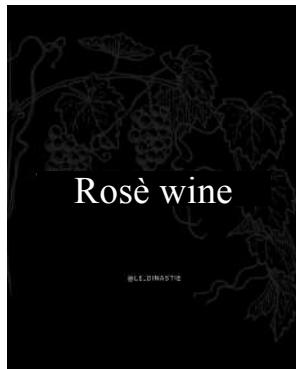
Service temperature

10°

BULLES



@LE_DINASTIE



Wine

Pinot Nero vinified rosé I.G.P.

Gradation

12,5%

Typology

Sparkling wine

Vineguard

Black Pinot 90%, Grey Pinot 10%

Refinement

In tubs made of inox steel

Minimum refinement in bottle

3 months

Organolettiche Features

Visual

Pink color

Olfactory

Fruity hints of melon and raspberry.

Gustatory

Soft, dainty, good persistence

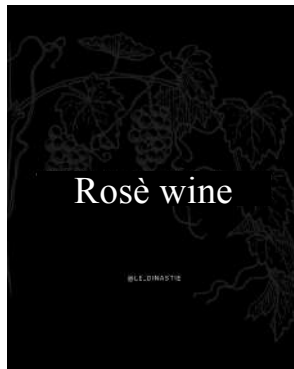
Service temperature

16 - 18°

VIRGOFLORE



@LE_DINASTIE



Wine

Pinot Nero vinified rosé I.G.P.

Gradation

13%

Typology

Still wine

Vineguard

Black pinot 100%

Refinement

In tubs Made of inox steel,

Minimum refinement in bottle

3 months

Organolettiche Features

Visual

Pink color

Olfactory

Fruit hints of raspberry and melon

Gustatory

Soft , good persistence

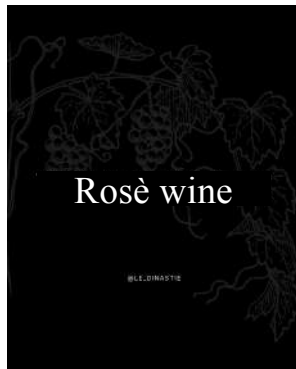
Service temperature

16°

IL MONARCA



@LE_DINASTIE



Wine

Croatina I.G.T.

Gradation

7%

Typology

Sparkling wine

Vineguard

Croatina 90% Uva rara 5% Barbera 5%

Refinement

In stainless steel tanks

Minimum refinement in bottle

6 – 12 months

Organolettiche Features

Visual

Red

Olfactory

Hints of red fruits

Gustatory

Sweet, fruity, good persistence

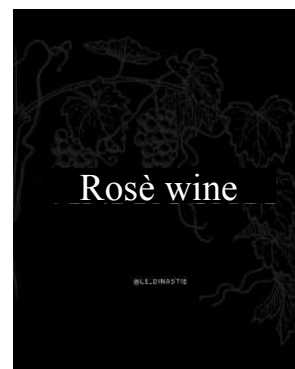
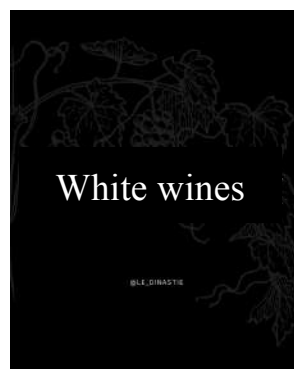
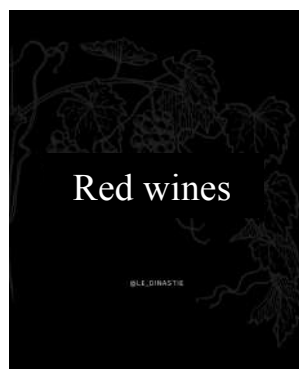
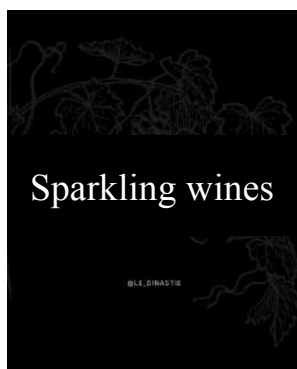
Service temperature

16 - 18°

WINE AND LOVE



@LE_DINASTIE



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