



Azienda di produzione e commercializzazione di vini qualitativamente superiori, nasce per iniziativa delle famiglie **Alessi, Alberici e Novarini**.

Sparkling wines

OLE_DINASTIE

Red wines

OLE_DINASTIE

White wines

OLE_DINASTIE

Rosè wines

OLE_DINASTIE

Sale of Oltrepò wines Le Dinastie a Centenary
History of Wine Production



A black rectangular graphic with a faint, light-colored illustration of a grapevine and clusters of grapes in the background. The text 'Sparkling wines' is centered in a white serif font.

Sparkling wines

@LE_DINASTIE

OLYMPUS



@LE_DINASTIE

SIR WALT



@LE_DINASTIE



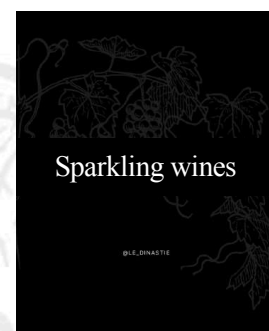
Organolettiche	Features
Visual	Yellow
Olfactory	Aromas of white flowers, hints of ripe yellow fruit
Gustatory	Good structure, savoury and elegant
Service temperature	10° – 12°

OLYMPUS

Technical	Features
Wine	Black Pinot wine Classic method
Gradation	12,5%
Typology	Sparkling wine
Vineguard	PBlack pinot 100%
Vineyard average production	5000 ceppi/ha
Exposure	South/west
Raising typology	Guyot
Pruning	Manual
Agonomic management	All of the farmi gli operazioni are done Manually
Grape's harvest	Manual
Winemaking	Soft pressing
Refinement	In tubs Made of inox steel, controlled temperature
Minimum refinement in bottle	Re-fermentation in the bottle, degorging after 36 months



**PINOT NOIR
D.O.C.G.
CLASSICO
Method
OLYMPUS**



From installations on land calcareous loamy soils, you clusters that give origin to this 'nectar of the gods'. Excellent as an aperitif, it goes well with any course

TASTING NOTES:

Straw yellow colour, aroma of white flowers and hints of ripe yellow fruit, good structure, savoury and elegamnte

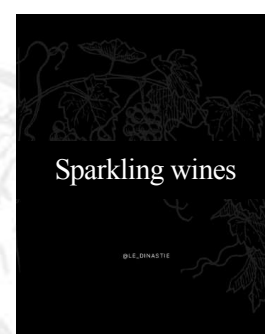
Organolettiche	Features
Visual	Golden yellow
Olfactory	Honey perfume
Gustatory	Sapid, structured, after taste of apple and honey
Service temperature	10° – 12°

SIR WALT

Technical	Features
Wine	Sapid, structured, after taste of apple and honey
Gradation	12,5%
Typology	Bubbly wine
Vineguard	Black Pinot 80%, Chardonnay 20%
Vineyard average production	100 q.li/ha
Exposure	Sud - West
Raising typology	Guyot - Casarsa
Pruning	Manual
Agronomic management	All of the farming operations are done manually.
Grape's harvest	Manual
Winemaking	Soft pressing with wine-flower separation.
Refinement	Autoclave for 6 mesi
Minimum refinement in bottle	6 mesi



**Bubbly
Pinot
Wine
Charmat**



In the municipality of Volpara (PV), old vineyards south/west facing are the origin of golden bunches that, after a soft squeezing and an accurate winemaking give birth to this perfumed wine that has also got a great structure. Perfect to be served as an aperitif but also combined with fishes, shellfishes and clams.

Red wines

@LE_DINASTIE

BONARDADS



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TRENTADENARI



@LE_DINASTIE

CONBACCO



@LE_DINASTIE

COMPAY



@LE_DINASTIE

ANTICO



@LE_DINASTIE



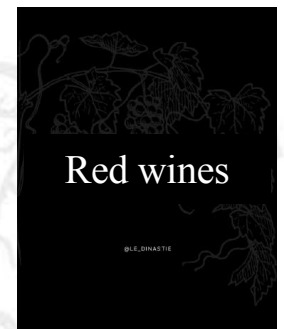
Organolettiche	Features
Visual	Ruby red color
Olfactory	Soft hints of cherries in alcohol.
Gustatory	Full body, great structure and good persistence
Service temperature	18° – 20°

COMPAY

Technical	Features
Wine	Black Pinot D.O.C.
Gradation	15%
Typology	Still
Vineguard	Black Pinot 100%
Vineyard average production	80 q.li/ha
Exposure	Southwest
Raising typology	Guyot - Casarsa
Pruning	Manual
Agronomic management	All of the farming operations are done manually.
Grape's harvest	Manual
Winemaking	Destemming , racking after 10/12 days.
Refinement	24 months in Barrique, with levels and perfumes checks.
Minimum refinement in bottle	12 mesi



**Black Pinot
D.O.C.
Limited-
Reserve**



The grapes are harvested in an establishment created in 1992, located in the highest zones of hills that were already a suitable place to produce red wines with a great structure. The gradation gets along very well with the refined taste. The main features of this wine are the intense purpura red color and the its great structure. Perfect to be served with red meats, game and dishes with truffle .

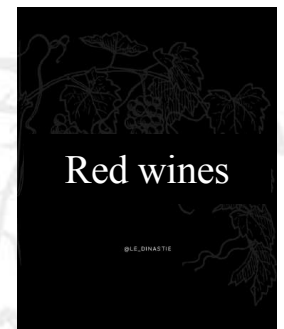


Organolettiche	Features
Visual	Purpura red color
Olfactory	Fruity hints of plums and wild blackberries.
Gustatory	Soft, dainty, good persistence
Service temperature	20°

CONBACCO

Technical	Features
Wine	Bonarda D.O.C.
Gradation	13%
Typology	Slightly sparkling wine
Vineguard	Croatina 100%
Vineyard average production	100 q.li/ha
Exposure	Southwest
Raising typology	Guyot
Pruning	Manual
Agronomic management	All of the farming operations are done manually.
Grape's harvest	Manual
Winemaking	Destemming, racking after 10/12 days, cold stabilization, filtered and bottled after 6/8 months
Refinement	In tubs made of inox steel
Minimum refinement in bottle	3 mesi

**BONARDA
OLTREPO
PAVESE
D.O.C.**



The Croatina of the old and sun kissed vineyards of the "Oltrepò Pavese" exposed at southwest is the origin of this perfumed, soft and persistent wine, which gets along perfectly with cured meats, first dishes, red meat and also with white meat.



Organolettiche	Features
Visual	Red
Olfactory	Hints of ripe plums
Gustatory	Sweet, full-bodied, fruit, good persistence
Service temperature	16° - 18°

TRENTADENARI

Technical	Features
Wine	Sangue di Giuda I.G.T.
Gradation	7%
Typology	Sparkling Wine
Vineguard	Croatina 65%; Vespolina 15%; Uva Rara 10%, Barbera 10%
Vineyard average production	90 q.li/ha
Exposure	South
Raising typology	Guyot
Pruning	Manual
Agronomic management	All of the farmi gli operazioni are done Manually
Grape's harvest	Manual
Winemaking	Destemming, pressing, racking after 3/4 days; thermo fermentation
Refinement	In stainless steel tanks
Minimum refinement in bottle	6 mesi



Sangue di Giuda IGT PV



Sunny' hill in in name and in fact, located in the municipality of Cigognola (PV). Light soil, vines ancient vines, bunches from from which flow important important red wines, structured. Like this intriguing after meal

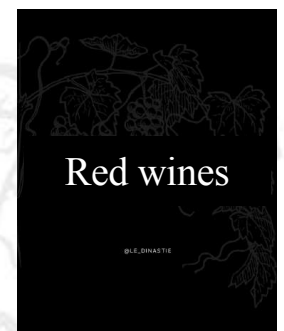


Organolettiche	Features
Visual	Red
Olfactory	Hints of ripe plums
Gustatory	Sweet, full-bodied, fruit, good persistence
Service temperature	18° - 20°

ANTICO

Technical	Features
Wine	Croatina I.G.T.
Gradation	15%
Typology	Still
Vineguard	Croatina 90%; Pinot 10%
Vineyard average production	90 q.li/ha
Exposure	South
Raising typology	Guyot
Pruning	Manual
Agronomic management	All of the farming operations are done manually
Grape's harvest	Manual
Winemaking	Destemming, racking after 7 days.
Refinement	Made in inox steel vases
Minimum refinement in bottle	12 month

Croatina late harvest
Province of Pavia I.G.T.
Limited-edition



Grapevines over 30 years old, kissed by the midday sun, are the origin of this wine, which has got a unique and intense taste. "Antico" has got the ambition to be the best late harvest of the territory and it is the top of the range of our company. This wine is perfect for an aging of some years, it gets along perfectly with aged cheese, desserts and dried fruit.



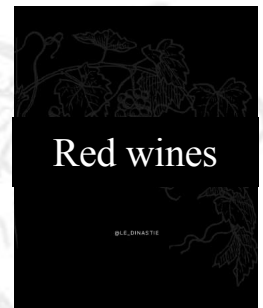
Organolettiche	Features
Visual	Red color
Olfactory	Hints of cherries and Wind plums
Gustatory	Round , good persistence
Service temperature	14°

BONARDADS

Technical	Features
Wine	Bonarda D.O.C.
Gradation	12,5%
Typology	Sarkling wine
Vineguard	Croatina 100%
Vineyard average production	110 q.li/ha
Exposure	WEST
Raising typology	Guyot
Pruning	Manual
Agronomic management	All of the farmi gli operazioni are done Manually
Grape's harvest	Manual
Winemaking	Destemming , ranking after 10/12 days Cold stabilisation , filtration and bottling after 4 months
Refinement	In tubs Made of inox steel
Minimum refinement in bottle	3 mounth

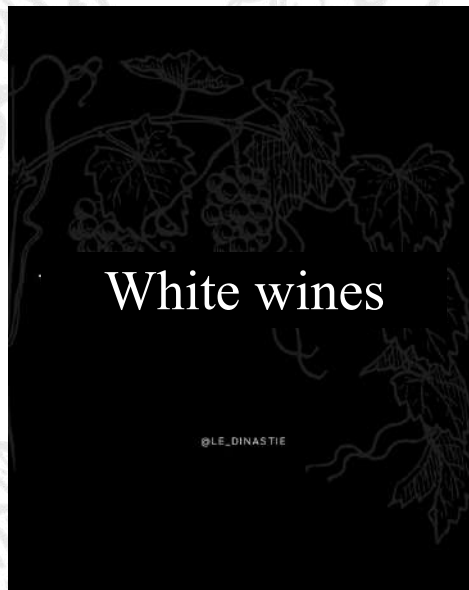


**(Bon2)
Bonarda
Oltrepò
D.O.C.
Province of
Pavia**



In the municipality of Cigognola locality TALANCA exposed croatina vineyards to the west give origin this fragrant wine, fresh, drinkable, that combines well with hors d'oeuvres first courses and white meats

PINOTDS



ORIONE



BULLES



SINFONIA



NOVALBE



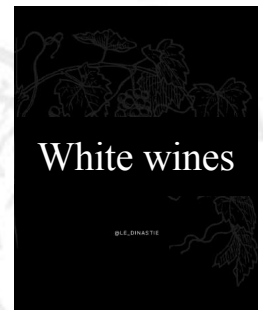


Organolettiche	Features
Visual	Straw yellow color
Olfactory	Wildflowers perfume
Gustatory	Good structure, good persistence
Service temperature	16°

ORIONE

Technical	Features
Wine	Black Pinot vinified in white
Gradation	12,5%
Typology	Sparkling wine
Vineguard	Black Pinot 100%
Vineyard average production	90 q.li/ha
Exposure	South - West
Raising typology	Guyot
Pruning	Manual
Agronomic management	All of the parking operations are done manually
Grape's harvest	Manual
Winemaking	Pressing, cold fermentation with perfumes check
Refinement	In tubs made of inox steel
Minimum refinement in bottle	3 months

**Black Pinot
vinified
in white
I.G.P.
Province of
Pavia**



Obtained from vineyards sprouted on hills that have got an height of 200/300 metres. The hills are also characterised by the fact that they are sun kissed and also by the humidity and they are perfect to produce Pinot. Straw yellow coloured wine with a soft but also persistent perfume. It is ideal to be combined with fish

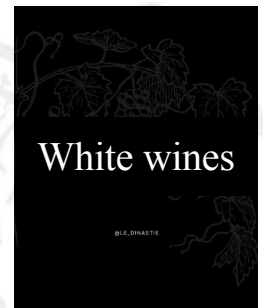


Organolettiche	Features
Visual	Deep straw yellow
Olfactory	Perfume of apricot
Gustatory	The taste of Moscato stands up
Service temperature	10°

BULLES

Technical	Features
Wine	Sweet sparkling Moscato
Gradation	4,5%
Typology	Sparkling Moscato
Vineguard	Moscato 100%
Vineyard average production	90 q.li/ha
Exposure	West
Raising typology	Guyot - Casarsa
Pruning	Manual
Agronomic management	All of the farming operations are done manually.
Grape's harvest	Manual
Winemaking	Soft pressing with wine-flower separation.
Refinement	Soft pressing with wine-flower separation.
Minimum refinement in bottle	2 mesi

**Bulles de Pâtissier
Sweet Moscato
I.G.T.**



From the great vineyards located in the municipality of Volpara (PV) comes the King of "Moscato", a perfumed wine, with an intense bouquet, perfect with desserts.



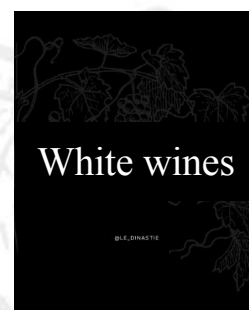


Organolettiche	Features
Visual	Straw yellow color
Olfactory	Fruity hints of canned peach
Gustatory	Good structure and good persistence
Service temperature	16°

SINFONIA

Technical	Features
Wine	Riesling D.O.C.
Gradation	12,5%
Typology	Sparkling wine
Vineguard	Italic Riesling 100%
Vineyard average production	90 q.li/ha
Exposure	South/West
Raising typology	Guyot
Pruning	Manual
Agronomic management	All of the farming operations are done manually
Grape's harvest	Manual
Winemaking	Destemming, cold maceration, cold fermentation with perfume checks
Refinement	In tubs made of inox steel
Minimum refinement in bottle	3 months

**Riesling
Oltrepo
Pavese
D.O.C.**



From the south facing vineyards located in the municipality of Cigognola small and golden bunches are born. These bunches are the base of this Denomination typical of the "Oltrepò Pavese". It gets along particularly well with appetizers and dainty first dishes. Perfect when served with fish dishes



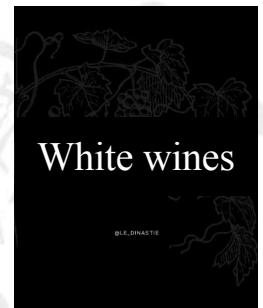


Organolettiche	Features
Visual	Golden yellow color
Olfactory	Fruity hints of apricot
Gustatory	Structured, good persistence
Service temperature	16°

NOVALBE

Technical	Features
Wine	Riesling D.O.C.
Gradation	13%
Typology	Still wine
Vineguard	Italic Riesling 100%
Vineyard average production	90 q.li/ha
Exposure	South - West
Raising typology	Guyot
Pruning	Manual
Agronomic management	All of the farming operations are done manually.
Grape's harvest	Manual
Winemaking	Destemming, thermo fermentation with perfumes check.
Refinement	In tubs made of inox steel
Minimum refinement in bottle	3 months

**Riesling
Oltrepo
Pavese
D.O.C.**



Realised with grapes coming from the "Riesling's Valley". Structured, with persistent tastes, it's perfect to be served with elaborated fish dishes. It also gets along really well with sweet "almonds and honey"

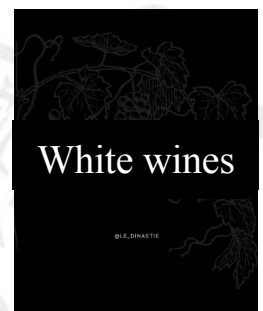
Organolettiche	Features
Visual	Straw -yellow
Olfactory	Scents of violets and wild flowers
Gustatory	Round , good persistence
Service temperature	14°

PINOTDS

Technical	Features
Wine	Black Pinot vinified white
Gradation	12,5%
Typology	Sarkling wine
Vineguard	Black Pinot 100%
Vineyard average production	110 q.li/ha
Exposure	South - West
Raising typology	Guyot
Pruning	Manual
Agronomic management	All of the farmi gli operazioni are done Manually
Grape's harvest	Manual
Winemaking	Pressing , cold fermentation whit aroma control
Refinement	In tubs Made of inox steel
Minimum refinement in bottle	3 month



(Pinot2020)
Black Pinot in white I.G.P. Province of Pavia



Vines positioned at 200 metres above sea level. sunny but with humid mornings give originate this wine of a straw-yellow colour and with a delicate perfume. Very suitable for fish

Rosè wines

@LE.DINASTIE

VIRGOFLORE



IL MONARCA



WINE AND LOVE



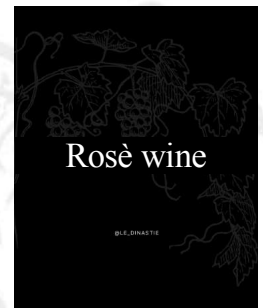
Organolettiche	Features
Visive	Pink color
Visual	Fruity hints of melon and raspberry.
Olfactory	Soft, dainty, good persistence
Gustatory	16° - 18°

VIRGOFLORE

Technical	Features
Wine	Pinot Nero vinified rosé I.G.P.
Gradation	12,5%
Typology	Sparkling wine
Vineguard	Black Pinot 90%, Grey Pinot 10%
Vineyard average production	90 q.li/ha
Exposure	South - West
Raising typology	Guyot
Pruning	Manual
Agronomic management	All of the farming operations are done manually.
Grape's harvest	Manual
Winemaking	Destemming, racking after 10 days, fermentation with perfumes checks
Refinement	In tubs made of inox steel
Minimum refinement in bottle	3 months



**Pinot Nero
vinified rosé
I.G.P.
Province of
Pavia**



With the Pinot grapes produced in the best zones we obtain, after a brief fermentation, this authentic flower, a wine with great perfumes and tastes.

Versatile in combination with different dishes, it becomes sublime if tasted with a fish soup.



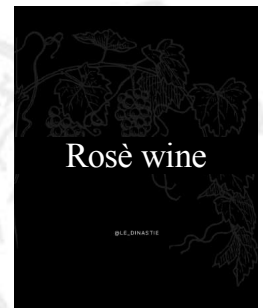
Organolettiche	Features
Visual	Pink color
Olfactory	Fruit hints of raspberry and melon
Gustatory	Soft, good persistence
Service temperature	16°

IL MONARCA

Technical	Features
Wine	Pinot Nero vinified rosé I.G.P.
Gradation	13%
Typology	Still wine
Vineguard	Black Pinot 100%
Vineyard average production	90 q.li/ha
Exposure	Southampton - /west
Raising typology	Guyot
Pruning	Manual
Agronomic management	All of the farmi gli operazioni are done Manually
Grape's harvest	Manual
Winemaking	Destemming, ranking after 1/2 days of Fermentazione with perfumes cheks
Refinement	In tubs Made of inox steel
Minimum refinement in bottle	3 month



**Pinot Nero
vinified rosé
I.G.P.
Province of
Pavia**



With Pinot produced in the areas of greatest vocation is obtained, after a short fermentation, this authentic flower, wine prince for perfumes and flavours. Versatile in pairings with many preparations culinary preparations, it becomes sublime when enjoyed with fish soup



Organolettiche	Features
Visual	Red
Olfactory	Hints of red fruits
Gustatory	Sweet, fruity, good persistence
Service temperature	16° - 18°

WINE AND LOVE

Technical	Features
Wine	Croatina I.G.T.
Gradation	7%
Typology	sparkling wine
Vineguard	Croatina 90%; Uva rara 5%; Barbera 5%
Vineyard average production	90 q.li/ha
Exposure	Sud
Raising typology	Guyot
Pruning	Manual
Agronomic management	All cultivation operations are performed manually
Grape's harvest	Manual
Winemaking	Destemming, pressing, racking after 2/3 days; thermo fermentation (low temperature)
Refinement	In stainless steel tanks
Minimum refinement in bottle	6 – 12 mesi



**Croatina
Province
of Pavia
I.G.T.**



BADALUCCA! Hill located in the municipality of Broni, famous for the quality of its wines since Roman times. Land that marries the sun generating excellent still and sweet red wines and rosé wines worthy of poetic descriptions.