CASCINA AMALIA

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YEAR OF FOUNDATION 2003
OWNER Paolo Boffa
TOTAL BOTTLES PRODUCED 60,000
DIRECT SALES
OPEN VISITS RESERVATION NEEDED
HECTARES OF VINEYARD 8
HOSPITALITY
RESTAURANT

The estate came into being in 2003 after the Boffa family – mother, father and son Paolo, acquired an old farmhouse built in the early 20th century in the hills of Monforte d’Alba. Soon after they built a winery to produce the typical wines of the area but they also made is hospitable and embellished it with works of art. From their original three hectares of vineyards, planted with Dolcetto and Barbera, in a matter of a few years they bought others to bring the total to eight hectares. Today the produce a full line of wines from Nebbiolo, Dolcetto and Barbera grapes as well as a rare white Rossoise.

Barolo Bussia 2013
100% Nebbiolo grapes. Matured 2 years in barrique and big barrels. Intense garnet ruby red color. Very typical with notes of violets, smoky hints, very clear and neat. Strong taste, some youthful edge, dynamic tannins, good acidity, agile body and pleasantly savory.

Dolcetto d’Alba Sant’Anna 2016
100% Dolcetto grapes. Stainless steel only. Intense violet ruby red color. Fragrant and typical aromas of violet, blackberry and hints of black cherry, fermentative notes. Warm and savory taste, very pleasant and easy to drink.