



San Michele

The EREDE DI CHIAPPONE ARMANDO winery takes its name from the pioneer, Armando, class 1908, a really able and farsighted man. For that reason they preferred to maintain the name, Armando, who, with his brother Cesare, had already understood the importance of his “vineyard properties” to produce the best wines (the Cru).

So the company has grown row after row till now under the direction of his son, Franco. It is since 1900 that they produce high level wines and with real personality.

Today after three generations the direction is passed to Armando’s nephew, Daniele, an oenologist who, with his father, his mother Diliana and his sister Michela directly manage 10 ha vineyards.

The vineyards are closed to “CASCINA SAN MICHELE”, an ancient village situated on the top of SAN MICHELE’s hill, from which the bell tower of the homonymous parish church rises.

Company’s philosophy is based on producing high quality and personality wines, which completely reflect the typical features of its ground .It is translated in a really meticulous and opportune work in managing the vineyards and in vinification in the cellar. So that they desire to have the best quality in the vineyard and then to find it in the bottle.

The company, against vegetal and animal parasites, follows a regional agroenvironmental plan of fight, in which there is a constant check by the Piedmont Region on the use and the amounts of synthesis products.

The main vineyards cultivated are: Barbera, Dolcetto, Freisa and Favorita.

In the EREDE DI CHIAPPONE ARMANDO’s company the future plans besides to buy new vine lands situated in ideal area to cultivated and to develop the vineyard surface, are to create a building dedicated to reception and to eno- tourism.

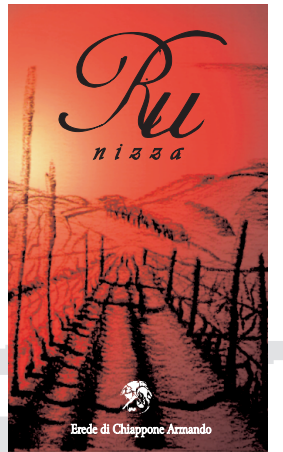


BARBERA D’ASTI SUPERIORE NIZZA D.O.C.G. “RU”

A new wine because the production of NIZZA has began in 2000 and this is the first production target of this area which groups 18 communal lands, with homogeneous wine features to produce a great Barbera.

A purple red wine, the bouquet reminds fruity notes and sweet hints of cacao but with stronger red fruits character.

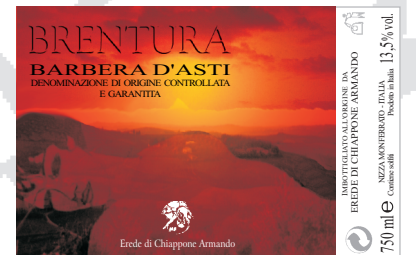
Soft and round it is the same to eat a grape of Barbera.



BARBERA D’ASTI D.O.C.G. “BRENTURA”

An intense ruby colour with violet hues, it gives the idea of an agreeable wine.

The flavour is of soft dried fruit but also a good olfactory sensation, followed by a balanced acidity that makes the wine easy and pleasant to drink. It raises the quality of the best Barbera



DOLCETTO D’ASTI D.O.C. “MANDOLA”

A typical vineyard in Piedmont, it is a ruby red wine and it gives an olfactory sensation of scent of fruit, berries and also in the mouth the typical sensation of almond aftertaste.

It is a soft and balanced wine.



FREISA D’ASTI D.O.C. “SANPEDRA”

The vineyard is not well known but very widespread in Piedmont. The colour is red with garnet red and violet hues. The wine gives an olfactory sensations of flowers and grasses, a little bit of spices while in the mouth it is perceivable the typical tannic notes of freisa followed by a good concentration and balance.



VINO ROSATO ROSITA “BUENOS AIRES 1911”



PIEMONTE D.O.C. GRIGNOLINO



VINO BIANCO “ANGEL”

The colour is straw-yellow with green hues. It reminds the grapes which give raise to the Cortese and the Favorita. It is an hybrid grape between two white grapes.

The bouquet is a soft ethereal smell. In the mouth the taste is of dried flowers and fruit.



VINO ROSSO “STAGERA”

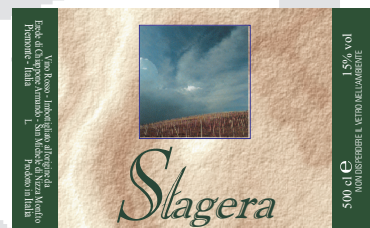
Passito di Barbera

An unusual product ; the grapes of barbera after a first withering in the vineyard are picked and still put to wither on the trellis till to December.

Tasting the wine it is possible to feel mature fruit and cherry.

Well structured with a soft acid note but well amalgamated with a sweet sensation.

Is excellent the combining with cheese and dry pastries.



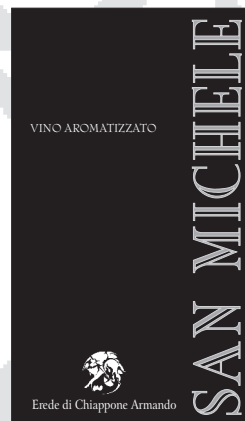
BARBERA CHINATO “SAN MICHELE”

Vino aromatizzato

This wine is remarkable for its richness of sweet smells.

The sensations of fruit of barbera blend with those of vanilla, citrus fruit, cinnamon, cloves, etc..

In the mouth it results a good balance between the sweetness and the embittering sensation of cinchona.



GRAPPA di Barbera d’Asti Nizza

Refined in oak barrel

Grappa of grapes of Barbera Nizza refined in french oak. Remarkable is the softness, the bouquet is of fruity notes with cacao and vanilla.

The distillation gives just the best of the grapes of barbera, its smoothness.



Erede
di
Chiappone Armando

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