



PIAN DEL BOSCO

Winery





THE WINERY...

PIAN DEL BOSCO is a family owned winery.

Located in the Langhe between the villages of Santo Stefano Belbo, Mango and Castiglione Tinella, UNESCO territories dedicated to the Great Wines of Piedmont

WHERE IT ALL BEGAN...

It all began in the autumn of 1990 when the Borello family managed to purchase a Moscato d'Asti vineyard embellished with a characteristic ciabot, in Pian Del Bosco in the municipality of Mango.

Thus began the adventure and the long and exciting journey that led to today's company...

That same year, Omar was born, son of Fiorenzo and Laura, a lover of vineyards from an early age, where a little for fun and a little out of curiosity he loved to follow his father in that job as tiring as it was full of satisfactions... And now he is the one who has taken over the business.



THE WINERY...

STEP BY STEP..

With determination and innovation, the property expanded, finding new plots of lands and vineyards.

Today the heart of the winery stands in place of that small Ciabot.

WHY OUR NAME...

Thus they dedicated the symbol and the name of the company to Ciabot and to that place where it all began:

PIAN DEL BOSCO



THE WINERY...

FROM EARTH TO BOTTLE...

The idea of founding a winery began with the arrival of Luana, Omar's wife, a winemaker originally from the Roero with a small farm and always in love with the wine world.

In 2021 Omar and Luana decided to bottle their passion and the great wines that the Langhe and Roero lands offer...

OUR PHILOSOPHY...



Passion



Quality



The best for
those who
choose us

OUR MISSION...

Our mission is to convey emotions to those who choose us, through the aromas, colors and tastes of our wines.

THE PRODUCTION...

Small productions to give our customers the best, taking care of the grapes directly in the vineyard to obtain our wines.

THE WINES...

MOSCATO D'ASTI DOCG

VARIETY

White Muscat of Canelli.

VINEYARDS

Located in Castiglione Tinella, Santo Stefano Belbo, Mango.

VINIFICATION

The grapes are generally harvested between the first and second week of September. Once received in the cellar they are destemmed and pressed whole to maintain the aromas and scents. Fermentation takes place in steel autoclaves where in this process the Moscato d'Asti naturally acquires its effervescence.

COLOR

Straw yellow with golden reflections.

AROMA

Characteristic of Moscato: hints of acacia honey, peaches in syrup, grapefruit and lemon, elderberry and wisteria flowers, sage.

TASTE

Sweet and flavourful, the acidity breaks up and refreshes the characteristic sweetness in the mouth. Long and harmonious finish.



THE WINES...

LANGHE NEBBIOLO DOC

VARIETY

Nebbiolo 100%

VINEYARDS

Located in the Langhe hills.

VINIFICATION

The harvest takes place between the first and second week of October. The grapes are destemmed, crushed and stored in stainless steel tanks, where fermentation takes place. Following the various processes, the refinement takes place in stainless steel.

COLOR

Ruby red.

AROMA

Characteristic, soft and delicate.

TASTE

Dry, aromatic, pleasantly velvety



THE WINES...

ROERO ARNEIS DOCG

VARIETY

Arneis 100%

VINEYARDS

Located in the Roero hills.

VINIFICATION

The harvest takes place between the first and second week of September. The grapes are destemmed, crushed and stored in stainless steel tanks, where the fermentation in white of the must takes place at a controlled temperature.

Following the various processes, the refinement takes place in stainless steel.

COLOR

Straw yellow.

AROMA

Wide refined with fruity and floral notes.

TASTE

Dry, balanced in acidity, well supported by a rich body, pleasant and fresh.



THE WINES...

DOLCETTO D'ALBA DOC

VARIETY

100% Dolcetto Black.

VINEYARDS

Located in the Mango hills.

VINIFICATION

The harvest takes place between the first and second week of September. The grapes are destemmed, crushed and stored in stainless steel tanks, where the red fermentation takes place.

Following the various processes, the refinement takes place in stainless steel.

COLOR

Ruby red with violet reflections.

AROMA

Characteristic, soft and delicate.

TASTE

Fruity, full-bodied, balanced acidity, pleasant and aromatic.



THE WINES...

LANGHE NEBBIOLO DOC "Ludovica"

VARIETY

Nebbiolo 100%

VINEYARDS

Located in the Roero hills.

VINIFICATION

The harvest takes place between the first and second week of October. The grapes are destemmed, crushed and stored in stainless steel tanks, where fermentation takes place. Following the various processes, the wine is aged in second-passage oak barrels for one year then in the bottle.

COLOR

Ruby red.

AROMA

Characteristic, soft and delicate, with softly oak note.

TASTE

Dry, aromatic, complex flavour and aroma, pleasantly velvety



GALLERY...



GALLERY...



GALLERY...



CONTACT...



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A D D R E S S

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