



**PIAN DEL BOSCO**

Winery





# Where Langhe and Roero Become Wine

A young family-run winery born from the union of two extraordinary territories.

From Langhe to Roero, we craft authentic wines, selecting only the finest grapes from our vineyards  
to fully express the character of the land.



# THE WINERY

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## Who we are

A family rooted in the Langhe and Roero, **the heart of Piedmont's Great Wines.**

By merging our vineyards and heritage, we produce wines that express the territory, the vintage, and our passion for excellence.

## Family-run winery in Langhe and Roero

Our winery was born in the heart of the Langhe hills, from a young and family-run project. We are a couple united not only in life but also in our vision of wine: Omar from the Langhe and Luana from the Roero.

Bringing together our families' winemaking traditions, we chose to merge our vineyards into a single dream: Pian del Bosco. A winery that expresses the very best of these two extraordinary territories.

# OUR PHILOSOPHY

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## The land at the heart of everything

We believe that a great wine is born first and foremost from the land. While our vineyards span 15 hectares, only a small, hand-picked selection of grapes becomes our wine.

We choose only the fruit that best expresses the soil, the exposure, and the vintage, crafting wines that are authentic, consistent, and truly distinctive.

## Our Philosophy

Every bottle of Pian del Bosco is a tribute to the land, born from a rigorous selection of grapes and true artisan passion.

These are unique, numbered bottles created to tell our story and honor our roots, naturally and authentically.



Exclusivity



Quality



Direct Relationship

# THE WINES

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## MOSCATO D'ASTI DOCG

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### 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

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## ROERO ARNEIS DOCG

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### 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

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## DOLCETTO D'ALBA DOC

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### VARIETY

Dolcetto Black 100%.

### 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

Classic varietal aromas, soft and delicate.

### TASTE

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





# THE WINES

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## LANGHE NEBBIOLO DOC

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### VARIETY

100% Nebbiolo

### 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

Classic varietal aromas, soft and delicate.

### TASTE

Dry, aromatic, pleasantly velvety.

# THE WINES

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## LANGHE NEBBIOLO DOC "Ludovica"

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### 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

Classic varietal aromas, soft and delicate, with soft oak notes.

### TASTE

Dry, aromatic, complex flavour and aroma, pleasantly velvety.



# GALLERY

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# GALLERY

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# VISIT US

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A journey through the vineyards and authentic flavors of Langhe and Roero.

We open the doors of our winery to share the story of how Pian del Bosco wines are born.

From a stroll through the vineyards to an exploration of our cellar processes, ending with the most convivial moment: a glass in hand.

**Book here:**

Discover our tasting tours, choose your favorite and book now.



# CONTACT

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