

Antica Cantina

PRESENTATION

Piedmont is located right in the northwest corner of Italy, with Switzerland to the north, France just west and the beautiful Mediterranean coast line and fishing villages of Liguria only an hour and a half south. It is the land of castles, vineyards and romantic hills shrouded in mist. The Alps hover over this lovely wine region, and the region's names in fact makes reference to this (Piemonte means "at the foot of the mountain").

Piemonte is often called the "Burgundy of Italy", as it is most famous for its boutique wines and outstanding gastronomy (Piedmont is home to the famous white truffle). In fact, the region attracts gourmet travellers and wine enthusiasts from all over the world who go there to simply eat and enjoy fine wine.

Winemaking in Piedmont is amazingly artisan and boutique. Production is microscopic, especially for the top wines, and most wineries are family owned. Vineyards tend to be very small and neatly kept. Entire villages are dedicated to wine production and wine is a part of daily life. The harvest festivals in Piedmont are almost as wild as Carnaval, and nearly everyone participates in the local festivities. The wine villages of Alba and Asti are two of the most well known, and are definitely good choices as bases for exploring wineries, along with sightseeing.

The Piedmont produces more DOC/G wines by volume than any other Italian wine region with nearly 84% of all the areas wine production falling under a DOC/G designation. The area has no Indicazione Geografica Tipica (IGT) classification, in contrast to Tuscany where IGT wines or Super Tuscans make up a significant portion of that region's wine production.

Some varietal style wines are made in the Piedmont region with the name of the grape and town both appearing on the label. Some DOC examples include Barbera d'Alba, Barbera d'Asti, and Dolcetto di Dogliani made entirely from the Barbera and Dolcetto grape respectively

Piedmont



ABOUT US

Antica Cantina was founded in 1942 and now it is the third family generation develop the winery. It is located in the heart of Piedmont, within the magnificent Asti countryside, city

Antica Cantina, specialized in high volume production of table, IGT, DOC, DOCG wines and spumante. We are one of the few wineries in Italy that produce wine based beverages with low and Zero alcohol.

Due to a highly productive facility our company is able to satisfy a wide range of requests, including specific production, and private labels.

Wines of Antica Cantina supplied all over the world, including Italy and EU, China, Brasil, USA, Russia, Mexico, Phillipines, etc



RED WINE

Table wine (10.5-12%Alc)
Montepulciano d'Abruzzo DOC
Nero d'avola IGT
Sangiovese Rubicone IGT
Barbera Piemonte DOC
Barbera d'Asti Superiore DOCG
Merlot IGT
Cabernet IGT
Barolo DOCG

WHITE WINE

Table wine (10.5-12%Alc)
Garganega Pinot Grigio IGT
Gavi DOCG
Pinot bianco IGT
Pinot Grigio Emilia IGT
Trebbiano IGT
Chardonnay IGT

SPUMANTE

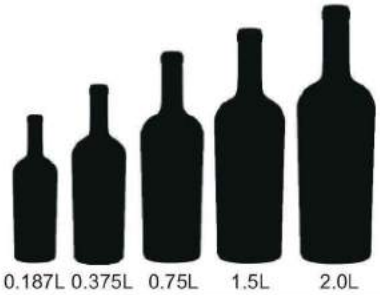
Asti Spumante DOCG
Prosecco Spumante DOC
Spumante (Dolce, Semidry, Extradry, Brut)
Brachetto d'Aqui DOCG

FRIZZANTE

Moscato d'Asti DOCG
Lambrusco dell'Emilia IGT
Cocktails Peach and Apricot
Fragolino

Our production allow us to use many different types of dry materials

Size of bottles



Type of bottes



Bordolese, Nobile, Emiliana, Flut, Collio, Collina, Bacco, Borgognotta

Type of corks



Normal, Mushroom, Synthetic, Screw cap, Stelvin cap



PRIVATE LABEL

Our design team can create labels according to the request of the customer

















SPECIAL service

1. COMMUNICATION

We speak 9 different languages. So we can easily understand you.

2. CUSTOM SUPPORT

We open Export declaration directly in our office that safe time and money for transport companies

3. LOGISTIC

Our company policy is sales ex work, but if you wish, we can handle any kind of shipment: by wheel, sea or air

AWARDS

2015 Decanter WORLD WINE AWARDS COMMENDED

Barbera d'Asti Superiore, 2011

It has been awarded the Blu Medal at Decanter 2015



2016 Decanter WORLD WINE AWARDS BRONZE

Barbera d'Asti Superiore, 2013

It has been awarded the Bronze Medal at Decanter 2016

ANTICA CANTINA

Antica Cantina – Rustic style line include the most popular IGT and DOC wines of Italy



BARBERA PIEMONTE DOC

VINE: Barbera 100%
CHARACTERISTIC: ruby red in color, not too intense, vinous scent, alive, with a pleasant floral scent. The flavor is dry, medium sweet, lightly vivacious.
BEST WITH: roasted red meats, roasts delicate, white meat, grilled meats, stewed meats, fresh cheeses, boiled vegetables, pasta sauce, white pasta, risotto.
SERVING TEMPERATURE: 16-18°C
ALCOOL: min. 12 % Vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box



SANGIOVESE RUBICONE IGT

VINE: Sangiovese 100%
CHARACTERISTIC: deep red color. Soft herbaceous scent with notes of cherry and a slight spiciness. Full flavor, soft, on the palate shows aromas of plum.
BEST WITH: wine for every meal, is ideal with savory pasta dishes, roasted meats, grilled and cheese.
SERVING TEMPERATURE: 16-18°C
ALCOOL: 12% vol.
BOTTLE : 750 ml.
PACKAGING: 6 bottles per box



MONTEPULCIANO dAbruzzo DOC

VINE: Montepulciano
CHARACTERISTIC: intense color of a beautiful ruby red, smells loads of ripe fruit, which evolve in the vegetal and the spiced. The taste is warm, with soft tannins and evolved, with good body and balance.
BEST WITH: excellent with pasta dishes, like cannelloni red sauce, timbales, egg pasta sauces, with meat or red meat dishes and aged cheeses.
SERVING TEMPERATURE: 16-18°C
ALCOOL: 13% vol. ca.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box



GARGANEGA PINOT GRIGIO VENETO IGT

VINE: Garganega, Pinot grigio
CHARACTERISTIC: straw-yellow color with copper hues, scents mineral, fruity, dry and harmonious characteristic taste.
BEST WITH: advised as an aperitif, suitable for a wide variety of seafood appetizers, light soups, fish dishes and white meats.
SERVING TEMPERATURE: 6-8°C
ALCOOL: 11,5% vol. ca.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box



PINOT BIANCO VENETO IGT

VINE: Pinot, noble of ancient origins dating back to Roman times. It's one of the finest and most prestigious white wines.
CHARACTERISTIC: is an elegant wine with a bright straw yellow color with greenish reflections soft. Just vinified has a delicate and a fine scent, gentle and fruity. Maturing takes an intense fragrance that recalls the scent of freshly baked bread crust.
BEST WITH: light appetizers, fish dishes or white meats. Recommended as an aperitif.
SERVING TEMPERATURE: 6-8°C
ALCOOL: 12% vol. ca.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box

ANTICA CANTINA

– sparkling wines of Piemonte –



ASTI SPUMANTE DOCG

VINE: Moscato 100%
CHARACTERISTIC: pale yellow in color not too intense, delicate fragrance, fruity and persistent. Taste fragrant, fresh, intense and balanced.
BEST WITH: suitable for matching with fruit, pastries, and closure of meals.
SERVING TEMPERATURE: 6-8°C
ALCOOL: 7,5% vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box



MOSCATO SPUMANTE

VINE: Moscato 100%
CHARACTERISTIC: of brilliant straw yellow color with greenish reflexes and fine perlage. By the fragrant scent, intense, persistent with a hint of peach and acacia flowers. Full flavor very structured, balanced, moderately sweet, with a lingering aftertaste, rich in fruity aromas.
BEST WITH: goes very well with dry pastries and creams. Excellent with marbled cheeses and aged ones.
ALCOOL: min. 6,5 % Vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box
BOTTLE: 750 ml.



MOSCATO d'ASTI DOCG

VINE: Moscato 100%
CHARACTERISTIC: Color straw yellow with golden reflections. Aroma intensely aromatic, fresh with sage notes
BEST WITH: Sweet, full and velvety with a very intense aftertaste. In its flavor the aroma of the grapes is clearly perceptible
SERVING TEMPERATURE: 6-8°C
ALCOOL: 5,5% vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box

BRAVO CORDARA

Bravo Cordara - autochthony wines of Piemonte



BARBERA PIEMONTE DOC

VINE: Barbera 100%
CHARACTERISTIC: ruby red in color, not too intense, vinous scent, alive, with a pleasant floral scent. The flavor is dry, medium sweet, lightly vivacious.
BEST WITH: roasted red meats, roasts delicate, white meat, grilled meats, stewed meats, fresh cheeses, boiled vegetables, pasta sauce, white pasta, risotto.
SERVING TEMPERATURE: 16-18°C
ALCOOL: min. 12 % Vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box



BARBERA d'ASTI SUPERIORE DOCG

VINE: Barbera 100%
CHARACTERISTIC: of intense ruby red color, the bouquet pronounced with scents of fruit. The taste is dry, full-bodied, balanced with hints of vanilla. Aged in barriques.
BEST WITH: first significant, all red meats, game and cheese flavor on.
SERVING TEMPERATURE: 16-18°C
ALCOOL: min. 14,5 % Vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box

CORTE BAROCCA

Corte Barocca – high quality DOC and DOCG wines



BARBERA PIEMONTE DOC

VINE: Barbera 100%
CHARACTERISTIC: ruby red in color, not too intense, vinous scent, alive, with a pleasant floral scent. The flavor is dry, medium sweet, lightly vivacious.
BEST WITH: roasted red meats, roasts delicate, white meat, grilled meats, stewed meats, fresh cheeses, boiled vegetables, pasta sauce, white pasta, risotto.
SERVING TEMPERATURE: 16-18°C
ALCOOL: min. 12 % Vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box



PINOT GRIGIO OLTREPO PAVESE DOC

VINE: Pinot Grigio min. 85%; Pinot Nero and others vines with white grapes max 15%.
CHARACTERISTIC: straw yellow color more or less intense or slightly coppery.
With intense aroma, fine, with fruity notes. Taste : fresh, savory and pleasant.
BEST WITH : Starter, first delicate dishes, food of fish and white meats.
SERVING TEMPERATURE: 10-12°C
ALCOOL : 12,0 % vol.
BOTTLE : 750 ml
PACKAGING: 6 bott\crt



BARBERA d'ASTI SUPERIORE DOCG

VINE: Barbera 100%
CHARACTERISTIC: of intense ruby red color, the bouquet pronounced with scents of fruit. The taste is dry, full-bodied, balanced with hints of vanilla. Aged in barriques.
BEST WITH: first significant, all red meats, game and cheese flavor on.
SERVING TEMPERATURE: 16-18°C
ALCOOL: min. 14,5 % Vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box

CORTE BAROCCA

Corte Barocca – table wines



TABLE RED DRY WINE 12%

VINE : blend of Italian wines made from different grape varieties.
CHARACTERISTICS: deep red color, dry taste.
BEST WITH: table wine is ideal with savory pasta dishes, roasted meats, and grilled cheese.
SERVING TEMPERATURE: 16-18°C
ALCOOL: 12% vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box



TABLE RED SEMISWEET WINE 12%

VINE : blend of Italian wines made from different grape varieties.
CHARACTERISTICS: deep red color, harmonious taste.
BEST WITH: table wine is ideal with savory pasta dishes, roasted meats, and grilled cheese.
SERVING TEMPERATURE: 16-18°C
ALCOOL: 12% vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box



TABLE WHITE DRY WINE 12%

VINE: blend of Italian wines obtained from different grape varieties.
CHARACTERISTICS: straw yellow color. Dry, fresh taste
BEST WITH: Excellent with appetizers, light pasta dishes, fish and white meat.
SERVING TEMPERATURE: 6-8 °C
ALCOOL: 12% Vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box



TABLE WHITE SEMISWEET WINE 12%

VINE: blend of Italian wines obtained from different grape varieties.
CHARACTERISTICS: straw yellow color. Dry, fresh, delicate and harmonious.
BEST WITH: Excellent with appetizers, light pasta dishes, fish and white meat.
SERVING TEMPERATURE: 6-8 °C
ALCOOL: 12% Vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box

GALLERIA

Galleria – elegant line of Lambrusco Emilia IGT in bacco bottle



LAMBRUSCO ROSSO EMILIA IGT
VINE: Lambrusco 100%
CHARACTERISTIC: Deep ruby red color. Aroma Fruity with notes of raspberry and fruits of the forest . Taste sparkling, sweet, rounded, pleasant and characteristic.
BEST WITH: Ideal with international cuisines.
Easy drinking wine for all occasions.
SERVING TEMPERATURE: 8°-10° C
ALCOHOL: 8% vol.
BOTTLE : 750 ml.
PACKAGING: 6 bottles per box



LAMBRUSCO BIANCO EMILIA IGT
VINE: Lambrusco 100%
CHARACTERISTIC: Deep straw yellow color
with notes of green. Aroma with slight notes of fruit. TasteSparkling, sweet, rounded.
BEST WITH: Ideal with international cuisine.
Easy drinking wine to be enjoyed
during all occasions.
SERVING TEMPERATURE: 8°-10°C
ALCOHOL: 8% vol.
BOTTLE : 750 ml.
PACKAGING: 6 bottles per box

DOUQUESS

Douquess – sweet sparkling wines and cocktails



ASTI SPUMANTE DOCG

VINE: Moscato 100%
CHARACTERISTIC: pale yellow in color not too intense, delicate fragrance, fruity and persistent. Taste fragrant, fresh, intense and balanced.
BEST WITH: suitable for matching with fruit, pastries, and closure of meals.
SERVING TEMPERATURE: 6-8°C
ALCOOL: 7,5% vol.
BOTTLE: 750 ml.
PACKAGING: 6 bottles per box



COCKTAIL PEACH

VINE: blend of white grapes with the addition of water and peach aroma
PROCESS: assembly in the tank with charmat fermentation
CHARACTERISTIC: Straw yellow of medium intensity. Pleasantly aromatic, with typical fragrance of peach sweet and harmonious with moderate alcohol content
BEST WITH: ideal wine to accompany pastries
SERVING TEMPERATURE: 6-8 °C.
ALCOOL: 6 % vol.
BOTTLE: 750 cl
PACKAGING: 6 bott / crt



COCKTAIL APRICOT

VINE: blend of white grapes with the addition of water and apricot aroma
PROCESS: assembly in the tank with charmat fermentation
CHARACTERISTIC: Straw yellow of medium intensity. Pleasantly aromatic, with typical fragrance of apricot sweet and harmonious with moderate alcohol content
BEST WITH: ideal wine to accompany pastries
SERVING TEMPERATURE: 6-8 °C.
ALCOOL: 6 % vol.
BOTTLE: 750 cl
PACKAGING: 6 bott / crt

BELLA BIANCO

Bella bianco – low alcohol wine cocktails



COCKTAIL PEACH

VINE: blend of white grapes with the addition of water and peach aroma
PROCESS: assembly in the tank with charmat fermentation
CHARACTERISTIC: Straw yellow of medium intensity. Pleasantly aromatic, with typical fragrance of peach sweet and harmonious with moderate alcohol content
BEST WITH: ideal wine to accompany pastries
SERVING TEMPERATURE: 6-8 °C.
ALCOOL: 6 % vol.
BOTTLE: 750 cl
PACKAGING: 6 bott / crt



COCKTAIL APRICOT

VINE: blend of white grapes with the addition of water and apricot aroma
PROCESS: assembly in the tank with charmat fermentation
CHARACTERISTIC: Straw yellow of medium intensity. Pleasantly aromatic, with typical fragrance of apricot sweet and harmonious with moderate alcohol content
BEST WITH: ideal wine to accompany pastries
SERVING TEMPERATURE: 6-8 °C.
ALCOOL: 6 % vol.
BOTTLE: 750 cl
PACKAGING: 6 bott / crt

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