

DECANTER PROMOTION



Tenuta Santa Caterina

A family-run jewel in Italy's Monferrato region,
using local grapes, Freisa and Grignolino

Tenuta Santa Caterina, a winery whose origins date back to 1700, is located in Piedmont, Italy, in the area known as Monferrato, a historic area recognized by UNESCO for the beauty of its vine-clad hills. Today the Santa Caterina estate is owned by Guido Carlo Alleva, a botanist and wine expert, who has restored the entire historic settlement, architecturally and environmentally, after years of neglect.

The vineyards follow the contours of the hills in a linear, geometric pattern, and surround the main building. Careful examination of the soils has allowed planting to be carried out with scientific rigour. Cultivation is designed as far as possible to conserve the natural features of the landscape, reducing the use of synthetic chemicals, and the vineyards themselves are surrounded by a large area dedicated to aromatic herbs, gardens and a lake which increases the charm of the whole complex. Here is also where a prestigious country Relais has been opened, providing a place of peace, harmony and beauty.

The whole project is masterminded by Guido Carlo Alleva, a passionate winemaker who with his daughter Giulia is giving new lustre to wines that boast centuries of history, once reserved for the table of kings. Two very special and typical grape varieties of the territory, Grignolino and Freisa, are the source of the wines. The first wine was given the name Arlandino to recall an epoch in history. The second, dedicated to Giulia, is called Sori di Giul. Both are red wines with unique characteristics, modern, versatile at table, and rich with perfumes and aromas.

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Arlandino, the Grignolino, has a particular colour, slightly amber, very fresh tasting with hints of spices and herbs. It's a pleasant summer wine, ideal drunk cool at about 12°C, as an aperitif or to go with fish. At home, it's been given the nickname "Arlandino Fusion" because of its great versatility and suitability to both local cuisine and global culinary arts.

Sori di Giul, the Freisa, is an intense wine, full-bodied but gentle, quite feminine in Giulia's opinion. It's very graceful, but it knows how to seduce the most demanding palates too.

Both wines have won Silver Medals at this year's Decanter World Wine Awards, demonstrating their superiority and the skill displayed by Guido Carlo and Giulia in their continuous search for the best and refusal to compromise.

