



CACCIN

WINES & SPARKLING WINE
1961

*O my soul, I gave your soil all wisdom to drink,
all the new wines and also all the immemorably strong wines of wisdom.
O my soul, I poured every sun out on you,
and every night and every silence and every longing: then you grew up like a vine.
O my soul, overrich and heavy you now stand there,
like a vine with swelling udders and crowded brown gold-grapes:
crowded and pressed by your happiness,
waiting in your superabundance and still bashful about waiting*

Friedrich Nietzsche (1844 – 1900)



SILVERIO, ADRIANO and LUCA CACCIN

THE WINERY

Caccin Vini was established in January, 1961.

Ever since it has been managed by the same family, from one generation to the next, with the same enthusiasm and desire to grow as day one.

Our love and passion for wine are the secret behind what is a real philosophy of life which improves day after day.

The satisfaction of our customers is what drives our success.





1961 - THE HISTORIC CELLAR



**"50 PIU'" SELECTION.
UTMOST COMBINATION
OF SMELL AND TASTE**



DOLCETTO D'ALBA

DECOMINAZIONE DI ORIGINE CONTROLLATA

cinquant'anni

*Il vino è lo specchio del cielo,
il vino quello della mente.*

Langhe (Alba) D.O.C.G.

50



BARBERA D'ALBA

DECOMINAZIONE DI ORIGINE CONTROLLATA

cinquant'anni

*E dove non è vino, non è amore,
e dove altro diletto hanno i morti.*

Langhe (Alba) D.O.C.G.

50

DOLCETTO D'ALBA D.O.C.

(Controlled Denomination of Origin)

COLOUR: Ruby red

AROMA: Pleasantly winy

FLAVOUR: Dry, pleasantly bitter, harmonic

SERVING TEMPERATURE: 17.5 – 18°C

BEST ENJOYED: Hors-d'oeuvres, pasta, cold cuts and cheeses

ALCOHOL CONTENT: 12% max. 13% vol.

BARBERA D'ALBA D.O.C.

(Controlled Denomination of Origin)

COLOUR: Ruby red

AROMA: Typical, recalls violets and the violet aroma increases with ageing

FLAVOUR: Dry, intense, pleasantly tannic

SERVING TEMPERATURE: 18 - 20°C

BEST ENJOYED: Pasta, rice, meat and mature cheeses

ALCOHOL CONTENT: 12.5% max. 13.5% vol.

LANGHE NEBBIOLO D.O.C.

(Controlled Denomination of Origin)

COLOUR: Ruby red with brick reflections

AROMA: Intense and evolves from rose hips to blackberry and tobacco

FLAVOUR: Light, dry, with just the right amount of tannin,
with a pleasant bitter perception

SERVING TEMPERATURE: 18 - 20°C

BEST ENJOYED: Best accompanies refined dishes;
a red wine which is also delightful with fish

ALCOHOL CONTENT: Min 13% max 14% vol.

RUCHE' DI CASTAGNOLE MONFERRATO D.O.C.G.

(Controlled and Guaranteed Denomination of Origin)

COLOUR: Ruby red

AROMA: Very intense violet

FLAVOUR: Aromatic and harmonic

SERVING TEMPERATURE: 18 - 20°C

BEST ENJOYED: Hot and cold hors d'oeuvres, medium cured salami

ALCOHOL CONTENT: 13.5% vol.





ROERO ARNEIS

DETERMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

inguantip

*Il vino è un composto
di amore e luce.*

Guido Quinto (1914-1993)

50th

ROERO ARNEIS D.O.C.G.

(Controlled and Guaranteed Denomination of Origin)

COLOUR: Straw yellow

AROMA: Gentle and ample

PERLAGE: Fine and persistent

FLAVOUR: Dry, rather harmonic with nuances of bread crust and golden apple

SERVING TEMPERATURE: 8/10°C

BEST ENJOYED: Aperitifs, light meals, fish

ALCOHOL CONTENT: Min 13% max 13.5% vol.



"50 PIU'"

**BUBBLES, BUBBLES...
EVERYWHERE.**





PROSECCO DOC MILLESIMATO EXTRA DRY

COLOUR: Dull straw yellow

PERLAGE: Fine and persistent

AROMA: Delicate aroma and flavour of fruit and flowers adequately harmonic in a slightly sweetish structure

FLAVOUR: Prevalently dry and harmonic

SERVING TEMPERATURE: 6-8°C

BEST ENJOYED: Aperitifs and meals in general

ALCOHOL CONTENT: 11% vol.

CUVÉE MILLENOVECENTO61 EXTRA DRY

COLOUR: Clear, fine and persistent froth, bright straw yellow

FLAVOUR: Medium sweet, fresh elegant, mellow with fruity backdrop

SERVING TEMPERATURE: 6-8°C

BEST ENJOYED: Spumante ideal as aperitif before meals to accompany light entrées, hors-d'oeuvres, fresh cheeses and sea food.

ALCOHOL CONTENT: 11% vol

MOSCATO SWEET WINE

COLOUR: Golden straw yellow colour

AROMA: fine fruity, characteristic of grapes

FLAVOUR: Sweet, fruity and flowery

SERVING TEMPERATURE: 8-10°C

BEST ENJOYED: Slightly sparkling sweet wine ideal at the end of meals to accompany sweetmeats and desserts.

ALCOHOL CONTENT: 6% vol.



**"ZERO CINQUE COLLEZIONE"
ART TEAMS UP WITH TASTE.**



BARBERA D'ASTI D.O.C.G. "IL GUFO"

(Controlled and Guaranteed Denomination of Origin)

COLOUR: Intense ruby red

AROMA: particularly winy and persistent

FLAVOUR: Full and harmonic

SERVING TEMPERATURE: 18°C

BEST ENJOYED: Roasts, game and cheeses

ALCOHOL CONTENT: 12.5% max. 13.5% vol.

MONFERRATO D.O.C. DOLCETTO - "IL TORO"

(Controlled Denomination of Origin)

COLOUR: Deep ruby red with violet reflections, still

AROMA: Winy, ample, enveloping

FLAVOUR: Dry, full and velvety, with low tannins

SERVING TEMPERATURE: 20-22°C

BEST ENJOYED: All-round wine par excellence

ALCOHOL CONTENT: Min 12% max 12.5% vol.

LANGHE ARNEIS D.O.C. "La VOLPE"

(Controlled Denomination of Origin)

COLOUR: Yellow with straw reflections

AROMA: White fruits

PERLAGE: Young fruits, dry

FLAVOUR: Dry, rather harmonic with nuances of bread crust and golden apple

SERVING TEMPERATURE: 14°C

BEST ENJOYED: Very good as an aperitif, with fish and hors-d'oeuvres

ALCOHOL CONTENT: Min 12% max 13% vol.

PIEMONTE CHARDONNAY D.O.C. "la ZEBRA"

(Controlled Denomination of Origin)

COLOUR: Straw white

AROMA: Subtle and fresh

FLAVOUR: Harmonic and pleasantly dry, excellent both at meals and as an aperitif

SERVING TEMPERATURE: 14°C

BEST ENJOYED: Good with light hors-d'oeuvres and fish dishes

ALCOHOL CONTENT: Min 12% max 13% vol.

LANGHE D.O.C. ROSATO "il PAVONE"

(Controlled Denomination of Origin)

COLOUR: Pink with ruby highlights

FLAVOUR: Intense of red fruits

AROMA: dry, pleasantly tannic


SERVING TEMPERATURE: 14°C

BEST ENJOYED: Appetizers, meats, cheeses

ALCOHOL CONTENT: Min 12% max 12,5% vol







**"50 PIU"
THE RIGHT NOTES
FOR YOUR PASSIONS.**



BARBERA D'ASTI D.O.C.G.

(Controlled and Guaranteed Denomination of Origin)

COLOUR: Deep ruby red

AROMA: Particularly winy and persistent

FLAVOUR: Full and harmonic

SERVING TEMPERATURE: 18°C

BEST ENJOYED: Roasts, game and cheeses

ALCOHOL CONTENT: Min 12.5% max 13.5% vol.

LANGHE DOLCETTO D.O.C.

(Controlled Denomination of Origin)

COLOUR: Light ruby red with orange nuances, still

AROMA: Refined, intense, ethereal and ample

FLAVOUR: Light, dry, right amount of tannin, with a pleasant bitter aftertaste perception

SERVING TEMPERATURE: 18-20°C

BEST ENJOYED: Wine which well accompanies refined dishes.

A red wine that also goes well with fish.

ALCOHOL CONTENT: Min 12% max 13% vol.

GRIGNOLINO D'ASTI D.O.C.

(Controlled Denomination of Origin)

COLOUR: Light ruby red with orange nuances, still

AROMA: Refined, intense, ethereal and ample

FLAVOUR: Light, dry, right amount of tannin, with a pleasant bitter aftertaste perception

SERVING TEMPERATURE: 18-20°C

BEST ENJOYED: Wine which well accompanies refined dishes.

A red wine that also goes well with fish.

ALCOHOL CONTENT: Min 12.5% max 13% vol.

PIEMONTE BONARDA D.O.C.

(Controlled Denomination of Origin)

COLOUR: Intense ruby red

AROMA: Particularly winy, ample and persistent

FLAVOUR: A slight tendency to sweetness blends well with other sensations, full and harmonic. Raspberry, cherry and peach predominate.

SERVING TEMPERATURE: 18-20°C

BEST ENJOYED: Wine which well accompanies refined dishes.

A red wine that also goes well with fish.

ALCOHOL CONTENT: 12.5% vol.





BARBERA PIEMONTE D.O.C.

(Controlled Denomination of Origin)

COLOUR: Deep red

AROMA: Characteristic winy

FLAVOUR: Dry with good body

SERVING TEMPERATURE: 18°C

BEST ENJOYED: Red meats, fine main courses, mature and spicy cheeses.

ALCOHOL CONTENT: 12% vol.

PIEMONTE CHARDONNAY D.O.C.

(Controlled Denomination of Origin)

COLOUR: Straw white

AROMA: Subtle and fresh

FLAVOUR: Harmonic and pleasantly dry, perfect with meals or as an aperitif

SERVING TEMPERATURE: 14°C

BEST ENJOYED: Suitable for light hors-d'oeuvres and fish dishes

ALCOHOL CONTENT: Min 12% max 13% vol.

LANGHE ARNEIS D.O.C.

(Controlled Denomination of Origin)

COLOUR: Yellow with straw reflections

AROMA: White fruits

PERLAGE: Young fruits, dry

FLAVOUR: Harmonic and pleasantly dry with bread crust and golden apple nuances

SERVING TEMPERATURE: 14°C

BEST ENJOYED: Very nice as an aperitif, with fish and hors-d'oeuvres

ALCOHOL CONTENT: Min 12% max 13% vol.







**"FILOSOFIA"
SIMPLE ALL-ENVELOPING
FLAVOUR.**



ROSSO FILOSOFIA 11.5

COLOUR: Ruby red

AROMA: Full and fruity

FLAVOUR: Persistent and harmonic

SERVING TEMPERATURE: 18°C

BEST ENJOYED: All-round wine.

ALCOHOL CONTENT: 11.5% vol.

BIANCO FILOSOFIA 11,5

COLOUR: Light straw yellow

AROMA: Delicate and persistent

FLAVOUR: Dry and harmonic

SERVING TEMPERATURE: 8/10°C

BEST ENJOYED: Hors-d'œuvres, fish.

ALCOHOL CONTENT: 11.5% vol.

ROSSO FILOSOFIA 12.5

COLOUR: Ruby red

AROMA: Full and fruity

FLAVOUR: Persistent and harmonic

SERVING TEMPERATURE: 18°C

BEST ENJOYED: All-round wine

ALCOHOL CONTENT: 12.5% vol.

ROSATO FILOSOFIA 11.5

COLOUR: Cherry pink

AROMA: Winy and persistent

FLAVOUR: Mellow, pleasantly fruity

SERVING TEMPERATURE: 8/10°C

BEST ENJOYED: All-round wine

ALCOHOL CONTENT: 11.5% vol.



"50 PIU'" SPIRITS.
PERFECT BALANCE OF WOOD,
FIRE AND TRADITION.



PIEMONTE

PIEMONTE TRAMONTO ROVERE

INVECCHIATA RISERVA BAROLO

Single-variety grappa or grape spirit

Aged or young

Alcohol content 40% vol.

50[®]
Più

ZERO || CINQUE
COLLECTION

filosofia



CACCIN
WINES & SPARKLING WINE
1961

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