

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”

Mario Torelli

Piemonte, Italy

The origin of the company is connected to the historical events of the second half of the 1800s. At this time Piedmont was gradually transitioning away from the highly polarized relationship between the aristocratic and ecclesial powers and the small peasant estates, a movement which was heavily promoted by new liberal and egalitarian ideas. Out of this the Azienda Agricola Mario Torelli was born and with the purchase of two farmhouses in Bubbio by two of Gianfranco's great grandfathers: Luigi Torelli, the "Luis and Torè", father-in-law, and Cresta Giuseppe, to the century "Pinen d'la Milan-a", great-grandfather in the maternal line, and thus realized the dream of land possession. The history of the company is one of daily work and passion, over time this consolidated their awareness of the great potential of the land they worked, which, if loved and respected, can express in wines the characteristics of excellence. So in 1987, Gianfranco's parents Mario and Marisa, decided to put into practice the rules of organic agriculture because they were convinced that this was the only respectable road to take out of respect of what their ancestors had worked so hard to develop. Today, the farm is a family business, with its their organic wines found in the best restaurants and wine shops around the world, bringing to the table of every enthusiast the scents of their vineyards and the authentic emotion of our land.

SAVIO SOARES SELECTIONS

“Expressive Wines from Small Growers”

Bianco



“La Chimera” Moscato d’Asti DOCG 100% Moscato

From 3 hectares of vines planted on calcereous clay soils and averaging in age between 10-40 years, the grapes are hand harvested in September. The grapes undergoes 4-5 hours of maceration in stainless steel tank, followed by fermentation and then is filtered. Certified Organic.

Rosso



‘Bricco Rocchetto’ Dolcetto d’Asti DOCG 100% Dolcetto

From 2 hectares of vines planted on calcereous clay soils and averaging in age between 10-30 years, the grapes are hand-harvested in September and undergoes 12-14 days of maceration in stainless steel tanks with spontaneous fermentation. Certified Organic.