



BAVA
PIEMONTE

ALL ABOUT
BAVA
2026



BAVA
PIEMONTE

We are a **family of wine producers** with deep roots in the **Piedmont** region, a winery that has seen **one hundred and ten** grape harvests.

The history of Bava has always been interlaced with that of the land lying between **Monferrato** and the **Langhe**.



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

BAVA TODAY

- **115 harvests** completed, winery started in **1911**.
- **50 hectares** of vineyards in Monferrato and Langhe.
- **30 hectares** of wood, hazelnuts, meadow to preserve **biodiversity**..
- **Three estates:** Cocconato the historic family vineyards, Castiglione Falletto the only producer with cellar in the Scarrone Cru, Agliano farmhouse dedicated to NIZZA DOCG.
- **Low environmental impact winery:** tradition of sustainability (100% solar energy driven, recyclable materials, light weight glass bottles) and sustainable farming practices (natural fertilizers, zero chemical residuals, integrated pest control).
- **SQNPI certification** for the grape and hazelnuts production.



Giulio – Cellar Director ed Enologo 1962
Francesca – Head of Marketing, 1988
Roberto – Export Director, 1960
Piero – Presidente, 1931
Giorgio – Export Area Manager, 1991
Paolo – Vineyard Director ed Enologo 1966



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

BAVA, PIEDMONT

- We are a **family** of **wine producers** with deep roots in the **Piedmont** region, a winery that has seen **one hundred and ten** grape harvests.
- The history of Bava has always been interlaced with that of the land lying between **Monferrato** and the **Langhe**.
- Piemonte is a region in **North-West Italy** – we have everything: mountains, hills and flat land.





OUR HISTORY

The history of the **Bava Family** starts in Cocconato, a village that rises steeply up the hillsides of the **Monferrato Astigiano**.

The Bava Family has grown grape vines in this territory since **1600** and in **1911** in the very same area the family built their first wine cellar.

Since then, **115 vintages** have gone by, with six generations following one another. The quest for excellence never ceased, and the **best Bava Barberas** are now renowned all **over the world**.



IN COCCONATO SINCE 1600



The Bava family owns vineyards in the area of **Cocconato**.

1600

The entrepreneurial idea: Giuseppe Bava opens a **restaurant and winery** to welcome the railway travellers

1911

After the turmoils of the two Wars, the «**Albergo della Stazione**» is a real landmark for people of Cocconato, and the wines produced are widely appreciated. Giulio Bava, with his horse-drawn cart, distributes his wines throughout Piedmont.

1950

Piero extends **distribution to the rest of Italy and abroad**. Bava wines, primarily barbera and nebbiolo, receive medals and recognitions.

1960

Roberto, Giulio and Paolo join the winery, bringing new techniques and ideas: new white wines, barrique refining for Barberas, autochthonous grape varieties. **New vineyards** are planted in Castiglione Falletto.

1980

New vineyards in Agliano Terme. Cultural projects: music and wines, Altar Wine, partnership with artists.

1990



OUR VINEYARDS

A photograph of a vineyard with a stone wall in the foreground and a church with a bell tower in the background.

COCCONATO, ORIGINS AND PRESENT

A photograph of a vineyard with a stone wall in the foreground and a church with a bell tower in the background.

PIANOALTO, THE BARBERA

A wide photograph of a vineyard with a stone wall in the foreground and a church with a bell tower in the background.

CASCINA SCARRONE, THE GREAT NEBBIOLO

OUR PHILOSOPHY

Today, the family estate extends in **Monferrato** and **Langa**, with eighty hectares, whom **fifty of vineyards**, cultivated with the same awareness, care and attention of the olden times resulting in a sustainable agriculture with a reduced environmental impact.

Walking along the Bava vineyards, you will notice the **grass clippings** and the **prunings** used as natural fertilizers, the poles, all strictly made of wood coming from renewable forests or grassing between vine rows, which not only helps prevent soil erosion, but also demonstrates that no hecicides are used.



BAVA

green in the vineyard

Twenty hectares of woods, the grass and the vines themselves contribute to **compensate the CO₂ emissions** due to wine making and transportation.

Complete **grass covering** in vineyards with clover, oat grass and barley for fighting soil erosion.

Reuse of vine pruning, winery pressing and grass mowing as **natural fertilizers** together with manure.

All the poles in our vineyards are made of wood sourced from **sustainably managed forests**

The **integrated pest management** is carried out following strict IPC (Integrated Pest Control) protocols to minimize environmental impact.

ZERO CHEMICAL RESIDUALS: as a consequence of our low environmental impact approach in

SQNPI: We are SQNPI certified, confirming our long-standing and ongoing commitment to sustainability.



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



BAVA

green in the cellar

Bava is a low environmental impact winery with a tradition of sustainability:

Solar panels on the rooftop provide 150% of the electricity needed in the winery, producing 450 thousand kWh per year which corresponds to 180 thousand kg of CO₂ not released into the atmosphere.

Rainwater is collected and reused in the cellar and in the vineyards.

Only **natural corks** seal Bava wines.

The glass of Bava wine bottles is at least **80% recycled**.

Bava bottles weigh **500 grams or less**, at least 20% less than the average, saving in materials and CO₂ emissions during transportation.

Vegan friendly wines (self-certified).



WINE MAKING

“Wood is not an ingredient!”

Fermentation in **53 hl oak barrels** for our red wines.

Every barrel is **made on purpose** for a specific Bava wine by barrel maker using French oak.

Our **white wines do not age in wood.**

Highlight the best characteristics of Piemonte.

Careful selection of clones according to **soil** and **terroir**.

Native grape varieties.



WHITES & SPARKLING

ALTA LANGA
THOU BIANC
RELAIS BIANC
RELAIS BIANC PARTICULIER
COR DE CHASSE

BARBERA

LIBERA
PIANOALTO
STRADIVARIO

AROMATIC VARIETIES

BASS TUBA
ROSETTA
MALVASIA ROSÉ

NATIVES & STEEL

RUCHÉ
ROSIANGANA
SULLAVIA

NEBBIOLO

SERRE DI SAN PIETRO
LANGHE NEBBIOLO
BAROLO SCARRONE

THE RANGE



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BAROLO SCARRONE

THE RANGE

WHITES & SPARKLING





ALTA LANGA DOCG



ALTA LANGA DOCG

An authentic expression of the Italian Metodo Classico from Alta Langa, this wine millesimé is crafted from an equal blend of Pinot Noir and Chardonnay. It reflects **nearly 50 years of expertise of Bava family in producing traditional-method sparkling wine. The journey began with the first cuvée.** Ca' Traversa Brut, named after the family's historic farmhouse, and continues today. The Bava family today owns an estate in Alta Langa area, in San Donato di Mango village, dedicated to the grapes for Alta Langa sparkling wines. Alta Langa DOCG Bava stands out for its elegance, freshness, and depth, the result of long ageing on the lees and a small-batch approach. The long ageing on lees brings complexity, creaminess, and a harmonious texture, while preserving vibrant freshness and remarkable precision of expression. The grapes are sourced from the family's vineyards, located in San Donato di Mango.

GRAPE - ORIGIN:

Varietal: 50% Pinot Noir 50% Chardonnay

Vineyard: San Donato di Mango

Altitude: 630 metres a.s.l.

Soil: predominantly calcareous

Vine training technique: guyot

WINEMAKING:

The wine is the result of a cuvée with significant ageing. After five years on the lees, it is remarkably balanced and fresh. Dégorgement is carried out in small batches, which are clearly highlighted on the front label with the indication of the dégorgement date for each individual lot.

CHARACTER:

Bright and crystalline in appearance, with a pale straw colour and subtle greenish highlights. The nose opens with a delicate floral expression, recalling **wildflowers and hawthorn**, followed by riper notes of scotch broom and **acacia**. Subtle **herbal aromas** complete the bouquet. On the palate a gentle calcareous salinity and hints of white pepper lead into a refined finish marked by **Mediterranean herbs**. The sip is smooth and harmonious, offering an elegant flow and a subtle umami sensation on the finish. The wine is clean and precise, it shows a **naturally balanced profile**, fresh and vibrant, acidity perfectly integrated into the overall structure.

TECHNICAL DATA

Tirage was carried out on 23 April 2021, with the first dégorgement on 18 February 2026.

Months on lees: 60

Dosage: brut (4 g/l) Alcohol: 12,5 % ABV

First vintage: 2020



A NEW TRADITION
THOU BIANC



Since vintage 2024
with Timorasso



THOU BIANC Piemonte DOC Chardonnay

Thou is the Piedmontese name for white tufa, the **limestone and calcareous soil**. Read it “2 bianc”.

It comes from our **La Pieve estate in Cocconato**, situated at an altitude of 350 meters above sea level, where the **white soil**—typically used for red varieties—has proven to be **very suitable for white grapes as well**.

After **200 years, Chardonnay in Piedmont has become a new tradition**—in its authentic expression that is fresh and herbaceous.

Since the 2024 vintage, **Timorasso has been added**—a native variety that is **very mineral and with a great potential of expressiveness**.

Since vintage 2024
with Timorasso



THOU BIANC

Piemonte DOC Chardonnay

At **Cocconato**, the large clay and yellow sand beds present in the province of Asti, alternate to beds of chalk and limestone with white and soft marls – called in **Piedmontese dialect Thou Bianc**, white tuff – that break up in the sun giving the soil a light colour. These soils are traditionally saved for red grapes vineyards because they yield strong yet elegant wines. So, it was a surprise to discover that here the white wines become savoury, intense, scented and long-lasting. In the land eastern of the Pieve Farmhouse we grow a **Chardonnay** fruit of the Italian varietal research.

Just a few meters away, on the south-facing slope, in the vineyard we familiarly call 'of the 3 pines,' six years ago we decided to plant a small Timorasso vineyard. The Thou Bianc 2024 is the wine that comes from this union.

GRAPE - ORIGIN:

Varietal: 94% Chardonnay; 6% Timorasso

Vineyard: Bricco della Pieve, Cocconato

Altitude: 350 metres a.s.l.

Soil: limestone with white marls, white tuff

Vine training technique: spurred cordon

Exposure: East

WINEMAKING:

The grapes are gently pressed, and fermentation takes place in temperature controlled stainless steel tanks at 18°C.

The wine ages "sur lie" for six months before bottling.

CHARACTER:

Monferrato has proven to be an ideal place for white grapes, which ripen well here and, when harvested early, produce a high-quality product that maintains a balanced relationship between sugars and acidity.

Thou Bianc is an elegant wine that fully expresses the character of the region without the use of barrique aging. Its distinctiveness comes from the aromas of orange blossom, acacia, linden, banana, and honey. The dry taste, with great finesse, echoes the pleasant fruity notes. Starting from the 2024 harvest, a small percentage of Timorasso exhibits a more pronounced savouriness and a greater intensity of aromas. Thou Bianc expresses its best character in the first five years after bottling.



**LUXURY GOOD.
RELAIS BIANC**



RELAIS BIANC Piemonte DOC Sauvignon

Relais Blanc comes **from the limestone and calcareous soil of Coconato, around La Pieve.**

The Relais Blanc is aged **“sur lie” for 6 months** (French for on lees, without racking) and then in steel vats.

The palate is **creamy and fresh** thanks to the **balanced acidity.**

This beautiful **Sauvignon Blanc** expresses its full elegance, with hints of savouriness and minerality.

RELAIS BIANC

Piemonte DOC Sauvignon

After twenty year of experience in the Chardonnay cultivation in the **white soil of Cocconato**, we wanted to deal with another white wine, with interesting results. These soils are traditionally saved for red grapes vineyards because they yield strong yet elegant wines. So, it was a surprise to discover that here the white wines become savoury, intense, scented and long-lasting.

In the land of the **Pieve Farmhouse** we grow since many years this international grapes that adapted well to the chalk soils of this area.

GRAPE – ORIGIN:

Varietal: 100% Sauvignon Blanc

Vineyard: Bricco dell'a Pieve, Cocconato

Altitude: 350 metres a.s.l.

Soil: limestone with white marls

Vine training technique: low spurred cordon

Exposure: West

WINEMAKING:

Our Sauvignon fermentation is preceded by a soft pressing, then we let the must get crystal clear for a night at cold temperatures before starting the fermentation. The wine is aged "**sur lie**" for ten months in steel vats before bottling.

CHARACTER:

This Sauvignon fully shows the character of its terroir in the nose and mouth; with its scents of apricot, pineapple, rosewood, gooseberries, iris, fresh mint and citrus peel. The palate is creamy and fresh thanks to the balanced acidity and savouriness typical of the terroir of origin. **Does not age in wood.**





RELAIS BIANCO PARTICULIER



RELAIS BIANC PARTICULIER Piemonte DOC Sauvignon

At **Bricco della Pieve**, situated halfway up the hill, there is a **prized land**, composed of white and calcareous soils.

In **exceptional harvests**, these vineyards can produce white wines that are highly refined and long-lived.

In **2019** the Relais Blanc displayed **unique characteristics**, with an expressive potential distinct from the usual ready-to-drink style.

This particular vintage has an **aging period of about 6 years in the bottle**.

RELAIS BIANC Particulier Piemonte DOC Sauvignon

Sauvignon Blanc is one of the most demanding international grape varieties, and it expresses the best of itself and the terroir in specific soils and exposures only. Among the cooler hilly terrains of the Piedmont region, there are areas that are particularly suited for it. At **Bricco della Pieve**, located at mid-hill altitude, a prime plot has been identified, consisting of white and calcareous soils, ideal for producing excellent whites from this cultivar. In special vintages, these vineyards can produce very refined and long-lived whites. Such was the case in **2019**, when **Relais Blanc revealed unique characteristics**, with an expressive potential different from the usual ready-to-drink style. A decision was made for a **long bottle aging**, giving rise to **Relais Blanc Particulier**, which represents the elevation to a more refined version of Relais Blanc - **an exclusive evolution that takes it to a new level of complexity and maturity**.

GRAPE – ORIGIN:

Varietal: 100% Sauvignon Blanc

Vineyard: Bricco della Pieve, Cocconato

Altitude: 350 metres a.s.l.

Soil: limestone with white marls

Vine training technique: low spurred cordon

Exposure: West

WINEMAKING:

Our Sauvignon fermentation is preceded by a soft pressing, then we let the must get crystal clear for a night at cold temperatures before starting the fermentation. The wine is aged “**sur lie**” for ten months in steel vats before bottling.

CHARACTER:

This Sauvignon fully shows the character of its terroir in the nose and mouth; with its scents of apricot, pineapple, rosewood, gooseberries, iris, fresh mint and citrus peel. The palate is creamy and fresh thanks to the balanced acidity and savouriness typical of the terroir of origin. **Does not age in wood.**





THE GAVI COR DE CHASSE





COR DE CHASSE

Gavi DOCG del comune di Gavi

Gavi is the flagship of **Piedmont whites**. This wine comes from the **municipality of Gavi**, right at the heart of this DOCG.

The wine is aged «**sur lie**» (French for «on lees», without racking) until the new year when it is bottled, at least for 6 months.

The Gavi is made starting from **Cortese grapes**; the grapes, in an elegant and delicate way, develops intense varietal fragrances.

The **hunting horn** on the label is a fitting symbol for the nobility of its sound, and the fresh, lively tone that only wind instruments can produce. **This wine has good body, with remarkable freshness and minerality.**

COR DE CHASSE

Gavi DOCG del comune di Gavi

One of the best-known Piedmontese white wines, Gavi from the township of Gavi is renowned as a **classic elegant white** that provides a fresh accompaniment to a wide range of international dishes. We have made this wine for **over 50 years**, and we continue to produce it because it balances the range of Piedmontese wines with its diversity. An excellent white varietal that transcends the stereotypes of international whites.

The **hunting horn on the label** is a fitting symbol for the nobility of its sound, elegant and persistent, and the fresh, lively tone that only wind instruments can produce.

GRPE - ORIGIN:

Varietal: 100% Cortese grapes of the Comune di Gavi

Vineyard: in the municipality of Gavi

Altitude: 300 metres a.s.l.

Soil: clay, marls, rich in minerals

Vine training technique: Guyot

VINIFICATION:

Gentle pressing of the grapes is followed by **cold racking** of the must and fermentation in steel vats. The wine is aged «sur lie» (French for «on lees», without racking) until the new year when it is bottled.

CHARACTER:

The Gavi of this terroir is a wine that makes noble Cortese grapes; the grapes, in an elegant and delicate way, develops **intense varietal fragrances**. Straw yellow in colour with green reflections turning golden over the years. The palate is dry, fresh and harmonious, medium-bodied, soft and captivating.



WHITES & SPARKLING

ALTA LANGA
THOU BIANC
RELAIS BIANC
RELAIS BIANC PARTICULIER
COR DE CHASSE

BARBERA

LIBERA
PIANOALTO
STRADIVARIO

AROMATIC VARIETIES

BASS TUBA
ROSETTA
MALVASIA ROSÉ

NATIVES & STEEL

RUCHÉ
ROSIINGANA
SULLAVIA

NEBBIOLO

SERRE DI SAN PIETRO
LANGHE NEBBIOLO
BAROLO SCARRONE

THE RANGE

NATIVES & STEEL





A TRIUMPH OF PEPPER AND ROSES RUCHÈ



RUCHÈ DI CASTAGNOLE MONFERRATO DOCG

Ruchè is a **rare native grape variety** in Piemonte. It can only be produced in seven villages.

Ruchè is the unique **dry aromatic wine** in Piemonte, with a beautiful aroma of rose, violet, pepper.

Ruchè Bava is an aromatic wine, uniquely spicy, vinified in steel tanks, and **best enjoyed chilled.**

Ruchè was once considered by people from Castagnole Monferrato village as **the official wine for special occasions** and offered to the beloved ones in the most beautiful moments of life.

RUCHÈ DI CASTAGNOLE MONFERRATO DOCG

Ruchè is an aromatic autochthonous grape from Asti, grown over the centuries for a small production of sweet wines. Genetic analogies with Primitivo, Zinfandel and other wines were attributed to it; although it shares with these wines an unusual aromatic heritage Ruchè is simply original and unique.

Ruchè is simply original and unique. It is a **fragrant, dry wine**, with sweet and **light tannins** and moderate acidity and a good alcohol content.

GRAPE – ORIGIN:

Varietal: 100% Ruché

Altitude: 200 metres a.s.l.

Soil: limestone

Vine training technique: single guyot

VINIFICATION:

A careful maceration allows a **selective extraction of the tannins**, giving balance to our wine. We try to preserve the grapes natural fragrancly avoiding ageing in wood and preferring the steel vats.

After being bottled in the spring, it continues refining until it fully develops its **powerful floral bouquet**.

CHARACTER :

Aromatic with **scents of rose and violet**, it acquires distinct spicy notes of white pepper. The palate is balanced and soft, warm and persistent. Unusual and unmistakable it evolves over time becoming more and more refined up to five years after the harvest, while preserving the essence and the fragrance of the grape of origin.





**THE NEW GRAPE
ROSIINGANA**



ROISINGANA Piemonte DOC Albarossa

Albarossa is a **rare grape variety** from Piemonte, crossbreed of Nebbiolo for Barbera, created in 1938 by Professor Giovanni Dalmasso.

From our vineyard **La Pieve, in Cocconato**, in the area traditionally called "Rosingana".

Albarossa Rosingana combines the **elegance of Nebbiolo** and the **freshness of Barbera**.

A **well-structured wine** that matches well with brown stock or truffle risotto, as well as red meats and cheese.



ROISINGANA

Piemonte DOC Albarossa

Crossbreeding the **Nebbiolo** di Dronero for **Barbera** created in 1938 **Professor Giovanni Dalmasso** got pleasantly satisfied with the results that he decided to go on with his research. The grape born from this research was call with the romantic name of **Albarossa**. We decided to confide in this grape variety and since 2008 we produce this intense and fruity wine in our **Rosingana vineyard**.

Rosingana is the half-hill that, from the **Pieve farm of Cocconato**, gently slopes to the fields of Marcellina. The vineyards are warm, facing south-west, with limestoned fertile soils that yield the deepest, coloured and structured wines of our winery.

GRAPE - ORIGIN:

Varietal: 100% Albarossa

Vineyard: Rosingana, in Cocconato

Altitude: 350 metres a.s.l.

Soil: clay and limestone

Vine training technique: low spurred cordon with grassing

Exposure: South-West

VINIFICATION:

From fully riped grapes, the fermentation of this wine lasts about ten days. The wine is left resting within steel vats with periodic transfers and bottled only one year after the harvest.

Care and attention during the vinification are fundamental to control its strength and exuberance and avoid harsh tannins.

CHARACTER:

Its main characteristic is the gorgeous red colour, dark and intense, fresh and fruity nose with scents of red fruit compote. It is a well structured and pulpy wine; its tannins are silky and the alcohol content enhances its sweetness.



SULLAVIA
OUR «VIA» OF A
CONTEMPORARY PINOT NOIR



SULLAVÌA

Piemonte DOC Pinot Nero

“La via” means the road (Regione Crena) **is the one that divides the Bava estate at Pìanoalto, where rows of Barbera come to an end to make way for those of Pinot Noir**, where the cru of Villanova gives way to the area of Bricco Rocche. These calcareous, well-drained soils impart a marked and recognizable character to Pinot Noir: a solid structure, a defined texture, with a clear, elegant, and vibrant aromatic profile.

GRAPE - ORIGIN:

Varietal: 100% Pinot Noir

Vineyard: Agliano Terme, single vineyard

Altitude: 260 metres a.s.l.

Soil: calcareous

Vine training technique: guyot

WINEMAKING:

The maceration takes place in stainless steel, which **enhances the varietal purity and the vibrancy of the colour**. It then matures exclusively in steel vats, without any passage through wooden vats, thus expressing itself in its most authentic form: **without using wood, without interpretive filters, guided solely by the character of the place**.

CHARACTER:

Sullavìa is a contemporary wine, built around drinkability and consistency. It preserves the fruitiness and freshness of Pinot Noir while developing in structure and density. It is harmonious: what the nose promises, the palate delivers, with continuity and vigour. A red with a lively character, suitable both for everyday meals and for more focused, attentive moments: it is the everyday Pinot Noir that never compromises on character and depth.

TECHNICAL DATA

First vintage: 2024

THE LABEL

On the label, Sullavìa is freely inspired by a work of art displayed in the Bava cellar: *PedroPires, Border Series 136 3-4 (metal sculpture)*. The artwork is here stylized in a distinctive red color that echoes that of the iconic “casot” in the vineyard.

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NEBBIOLO

SERRE DI SAN PIETRO
LANGHE NEBBIOLO
BAROLO SCARRONE

THE RANGE

BARBERA





**THERE ARE MANY BABERA
BUT ONLY ONE
IS LIBERA**



LIBERA Barbera d'Asti DOCG

Libera in Italian means **free**: free from the wood and from the conventions.

Libera is our **young Barbera**, aged in **stainless steel** only, with all the power and aromas of the best Barberas.

On the label: the **wind vane** on the roof of the Pianotalto farmhouse.

An authentic and versatile wine, true to itself and straightforward. Its freshness and charm make it **enjoyable for everyone**, and it's perfect served **chillable**.

LIBERA

Barbera d'Asti DOCG

Our **Pianoalto estate** hosts wonderful **Barbera vineyards**, gather around the farmhouse on the hill, overlooking the delightful village of Agliano and its thermal springs in the valley. The vineyards on the hilltop are flat, and from the most recent vines originates **Libera**, our Barbera d'Asti DOCG aged in bottle.

All wines produced in this farmhouse are prestigious and highly representative on the most classical area of Monferrato Astigiano, being the village in the Nizza area.

GRAPE - ORIGIN:

Varietal: 100% Barbera

Vineyard: young vineyards of Pianoalto

Altitude: 250 metres a.s.l.

Soil: limestone

Vine training technique: spurred cordon low spurred cordon and controlled grassing

VINIFICATION:

Fermentation takes place in stainless steel tanks with manual punching down of the cap allowing a gentle extraction of tannins. LIBERA refines in bottle before being released for sale.

CHARACTER:

Intense ruby red in colour, fragrant nose with scents of wild prune, black cherry jam, pepper. Dry but enveloping in the mouth with sweet notes of red fruits; balanced alcohol content and stunningly soft thanks to its reduced acidity





**THIS IS NIZZA
PIANOALTO**



PIANOALTO Nizza DOCG

It is made from the **oldest vines** at the **Pianoalto** estate in Agliano Terme.

From the **most vocated area for the Barbera grape**: excellent concentration of sugar and anthocyanins, sweet tannins, **great aging potential**.

Ages in **wooden double-vat** up to a period of 18 months. It also has very **interesting aging potential**, with a **velvety texture** and **smooth tannins**.

On the label: the brick **brise-soleil** of the barn in the Pianoalto farmhouse.



PIANOALTO

Nizza DOCG

Our Pianoalto estate hosts wonderful Barbera vineyards, gather around the farmhouse on the hill, overlooking the delightful village of **Agliano** and its thermal springs in the valley.

Our Pianoalto is a **Barbera d'Asti Superiore** that since 2014 boasts the appellation **DOCG NIZZA**, which is the best area for this great red. The importance of the soil and of the position resulting in the final reflections of the wine are at the origin of the **cru of Pianoalto**. The Piedmontese double-vat for the ageing enhances its original characteristics and its being very distinct.

GRAPE - ORIGIN:

Varietal: 100% Barbera

Vineyard: old vineyards of Pianoalto

Altitude: 250 metres a.s.l.

Soil: limestone

Vine training technique: guyot with controlled grassing

VINIFICATION:

Grapes are hand-picked and fermented in 53 hl wooden vats. Punching down and delestage are used to achieve the correct extraction of the components. Ageing in the custom made 1500 litres wooden vats starts in the spring and lasts for 18 months followed by a long ageing in bottle before being released.

CHARACTER:

The colour is an intense ruby red, almost purple, that testify its richness of **anthocyanins**. Its aroma has an intense and complex bouquet, particularly of a pulpy heart of fleshy and ripe currant and the spices like pepper and tobacco. Pianoalto is an harmonic and soft wine; the wooden ageing gives it balance and magnificence – a wine with a great longevity.

**THE MODERN CLASSIC
STRADIVARIO**



STRADIVARIO BARBERA d'Asti DOCG Superiore

Our signature Barbera since the **1980s!**

On the label: Stradivari, **the best violin** in tribute to our passion for music.

The Barbera d'Asti Superiore from **la Pieve**, our vineyard in Cocconato. This wine is a single vineyard.

A very elegant wine with a great **aging potential**, matured in barriques for at least 18 months and rested in the bottle for 8 years.

Stradivario, with its great character, is only **produced in the best vintages, few bottles.**



STRADIVARIO

Barbera d'Asti DOCG Superiore

Stradivario, our **Barbera Superiore**, was born in our most important **cru in Cocconato**.

Entirely facing south, **Bricco della Pieve** is an historical vineyard of Cocconato, old parish benefit, climbed on the slopes of a gentle hill, on where rises up the Romanesque little church called «Madonna della Neve».

Here we have always grown our Barbera vineyard from which, since the '80s, we produce our most iconic wine, which has on the label the most famous violin, due to our passion for music.

Over the years Stradivario has proved to have a great longevity – a wine to taste today but to save for the years to come.

GRAPE - ORIGIN:

Varietal: 100% Barbera

Vineyard: Bricco della Pieve, in Cocconato

Altitude: 350 metres a.s.l.

Soil: limestone with surface marls

Vine training technique: low spurred cordon and controlled grassing

Exposure: South

VINIFICATION:

The maceration is intense, with rising temperatures until the wine reaches the highest expression of its colour. After a slow and natural decanting process, the wine is transferred into barriques for 18 months and then bottled **without being filtered** to conserve its integrity.

CHARACTER:

Stradivario is a great wine, **produced only in the best vintages**. Full-bodied, intense ruby red in colour with purple hints and harmonious tannins. **Black cherries**, raspberries, candied apple, **white pepper**, prunes and blonde **tobacco**. Can be enjoyed after 5 years in the bottle



WHITES & SPARKLING

ALTA LANGA
THOU BIANC
RELAIS BIANC
RELAIS BIANC PARTICULIER
COR DE CHASSE



NATIVES & STEEL

RUCHÉ
ROSIINGANA
SULLAVIA



BARBERA

LIBERA
PIANOALTO
STRADIVARIO



NEBBIOLO

SERRE DI SAN PIETRO
LANGHE NEBBIOLO
BAROLO SCARRONE



AROMATIC VARIETIES

BASS TUBA
ROSETTA
MALVASIA ROSÉ

THE RANGE

NEBBIOLO



**MONFERRATO DOC
NEBBIOLO
SUPERIORE**



SERRE DI SAN PIETRO

Monferrato DOC Nebbiolo Superiore

Serre di San Pietro is born from one of the most historic vineyards of the Bava family, on the hill of Cadodo in Cocconato.

It is a **velvety Nebbiolo** in an **approachable style**, a true expression of **Monferrato**.

The wine has the **typical personality and elegance of full-bodied** red wines of this **territory**.

After decanting, when the wine is bright, the ageing takes **place in 15 hl wooden barrels for 10 months and then in bottle**.

SERRE DI SAN PIETRO

Monferrato DOC Nebbiolo Superiore

Serre di San Pietro is born from one of the most historic vineyards of the Bava family, on the hill of Cadodo in Coccanato. Here the Bava family has been living and cultivating the land since **13 generations**.

The area surrounding Coccanato and the panoramic pattern of Serres's slopes has always had a **great tradition in the production of Nebbiolo**. That's why we've replanted Nebbiolo grapes at the end of the '90s, a decision rewarded by the recognition of the geographical appellation of **Monferrato DOC Nebbiolo**.

The wine has the typical personality and elegance of full-bodied red wines of this territory. **Elegance and structure** combine perfectly together emphasizing the armonious freshness of the best Nebbiolos

GRAPE:

Varietal: 100% Nebbiolo

Vineyard: Cadodo

Altitude: **375** metres a.s.l.

Soil: limestone and marl

Vine training technique: Guyot

Exposition: South, South-West

VINIFICATION:

The grapes are hand-picked and collected in baskets. After destemming, fermentation starts with skin-contact in stainless steel vats, where the wine ends its fermentation with the malolactic. After decanting, when the wine is bright, the ageing takes place in **15 hl wooden barrels for 10 months and then in bottle**.

WINE:

The wine shows a bright ruby red color. The bouquet is rich and complex, with memories of violet and wild rose petals, black currant and cherries, with the pleasant spiciness given by wood-ageing. On the palate this wine shows silky tannins and a balanced structure, with pleasant balsamic freshness and a long finish.





**IN THE HEART OF CRU SCARRONE
LANGHE NEBBIOLO**



LANGHE DOC NEBBIOLO

A Nebbiolo from the heart of the Barolo DOCG area in **Castiglione Falletto**.

The grape come from a **young vineyard in the Scarrone cru** and is vinified in the cellar of Scarrone winery. It is a single cru Langhe Nebbiolo.

Fermented in wooden vats and then **refined in stainless steel tanks**.

Launched in **2017**, it's our most classic Nebbiolo!



LANGHE DOC NEBBIOLO

In the 80s we rebuilt the **old farmhouse** in Castiglione Falletto, the only one in the cru Scarrone, and dedicated its cellars to the production and refining of our **Langhe DOC Nebbiolo** and **Barolo DOCG** wines.

The grape comes from our **five hectares vineyard** surrounding the farmhouse. The vines are supported in their growth by the orientation to South-East, that protect them from the wintry frost and the summer heat. The vines rise on a **calcareous and clayey soil** that creates wines balanced both in acidity and softness, in perfect Bava style.

GRAPE:

Varietal: 100% Nebbiolo

Vineyard: Scarrone cru in Castiglione Falletto

Altitude: 300 meters a.s.l

Soil: white limestone and clay

Vine training technique: Guyot

Exposure: South-East

VINIFICATION:

The grapes are hand-picked in baskets and the fermentation takes place in large 53 hl wooden vats. After fermentation is over the wine is poured into stainless steel tanks where it undergoes malolactic fermentation.

The wine is bottled in summer and is aged in bottle until the next spring.

WINE:

The color of the wine is a ruby red, lively and pleasant. Its bouquet reminds of flowers and fruits, like **small red fruits** or violets, but it has also a **spicy note**. On the palate, the taste is elegant, full-bodied and savoury, characteristics due to its **rounded tannins** typical of Castiglione Falletto cru.

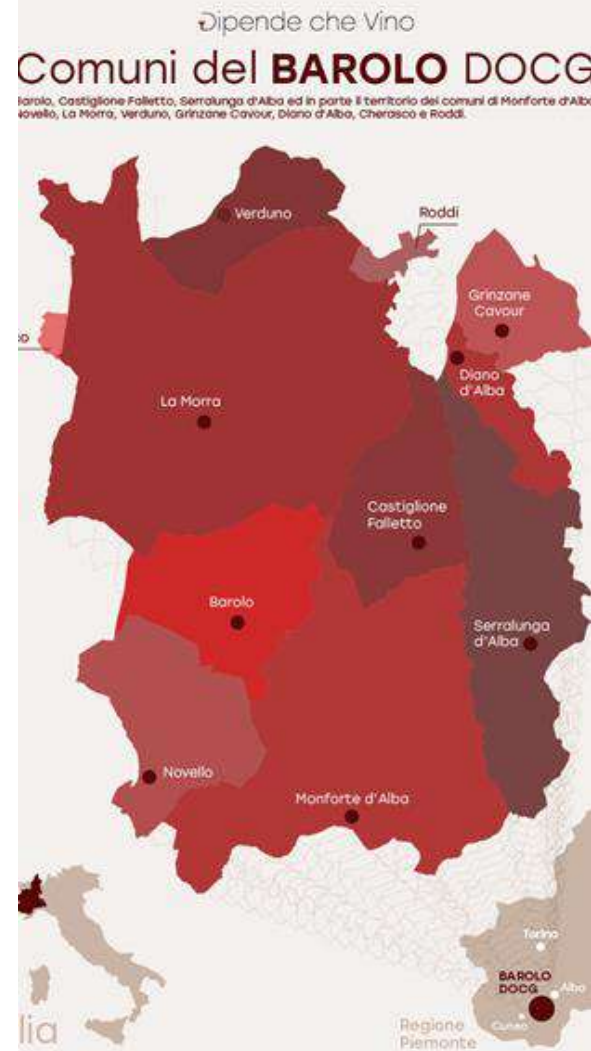


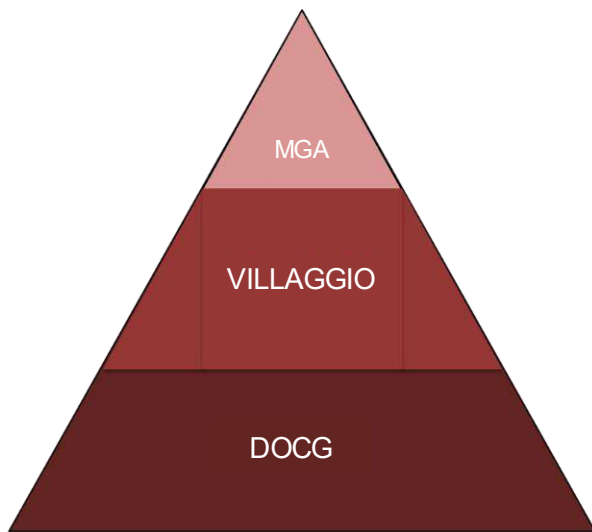
THE CRU
BAROLO SCARRONE

The Barolo of Castiglione Falletto

Barolo wine comes from the village in the Langa bearing the same name a few kilometres south of Alba. It is now made in **eleven municipalities**, all situated on the scenic Langa hills: Barolo, La Morra, Monforte, Serralunga d'Alba, **Castiglione Falletto**, Novello, Grinzane Cavour, Verduno, Diano d'Alba, Cherasco and Roddi.

Barolo Docg

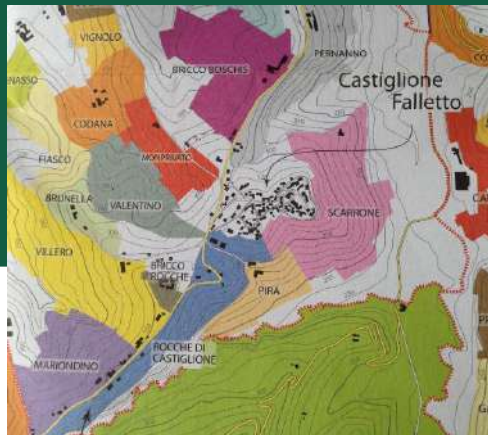




Hectares: 5 ha
Altitude: 230-350 a.s.l.
Aspect: South-East

SCARRONE, MGA

The vine rise on a calcareous and clayey soil that creates a wine balanced both in acidity and softness, in perfect Bava style. **We produce in Cascina Scarrone our Langhe Nebbiolo and our Barolo wines.**





BAROLO DOCG SCARRONE

Our winery is the **only one in cru Scarrone**.

From our vineyards in cru Scarrone, surrounding our winery.

Fermented in wooden vats 53 hl specifically built for us with **Fontainebleau oak**.

Barolo Scarrone ages more than **30 months in wooden vats**. Very elegant and with soft tannins.

BAROLO DOCG SCARRONE

Our farmhouse is in the middle of the vineyards of the **cru Scarrone** in **Castiglione Falletto**, in the heart of the Barolo DOCG area. Here, we rebuilt in the 80s the old farmhouse, the only one in the **cru Scarrone**, and dedicated its cellars to the production and refining of our Barolo wines, with the majestic oak vats where the fermentation takes place. The vines are supported in their growth **by the aspect** that receives the morning sun, supporting a perfect maturation even in the warmest years.

The long maceration of pure Nebbiolo grapes is an example of **respect for the tradition** and allows to obtain remarkably full-bodied and persistent wines.

GRAPE - ORIGIN:

Varietal: 100% Nebbiolo

Vineyard: estate vineyard in the Scarrone cru in Castiglione Falletto

Altitude: 300 metres a.s.l.

Soil: white limestone and clay

Vine training technique: guyot

Exposure: South-East

VINIFICATION:

Nicely ripened grapes fermented in large 53 hl wooden vats, **long maceration** and pump-over during the first period. After fermentation is over the wine is poured into stainless steel tanks where it rests 48 hours to let the gross lees deposit before returning in wooden vats where it is aged for 30 months.

CHARACTER:

Ample and complex wine, very elegant with its distinct garnet colour and its scents of tobacco, rose and violet that continue to refine further over time. Enveloping palate with sweet tannins, **typical of the Scarrone cru**



WHITES & SPARKLING

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THOU BIANC
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RELAIS BIANC PARTICULIER
COR DE CHASSE

BARBERA

LIBERA
PIANOALTO
STRADIVARIO

AROMATIC VARIETIES

BASS TUBA
ROSETTA
MALVASIA ROSÉ

NATIVES & STEEL

RUCHÉ
ROSIINGANA
SULLAVIA

NEBBIOLO

SERRE DI SAN PIETRO
LANGHE NEBBIOLO
BAROLO SCARRONE

THE RANGE

AROMATIC VARIETIES





**IT'S NOT ENOUGH TO BE SWEET
BASS TUBA**



BASS TUBA Moscato d'Asti DOCG

Grown in the **high-elevation hills of Alta Langa**, it comes from the region most suited for **Moscato** production.

Strongly aromatic Moscato, with an explosive **bouquet of flowers and fruit**.

Bass Tuba offers a natural sweetness perfectly balanced by intense and refreshing acidity.

Its **lively acidity and fine bubbles** make it versatile beyond **classic dessert pairings**—ideal as an **aperitivo** or with food, while it's **low ABV wine**.



BASS TUBA

Moscato d'Asti DOCG

Our Moscato is grown in the **production area of Alta Langa**, vineyards at a higher altitude on cooler hills with good atmospheric temperature range promoting the creation of terpenes and aromas. **Moscato D'Asti DOCG Bava** maintains the original grape aroma fragrant and intact.

Great to finish a meal, it pairs elegantly with a dessert; its low alcohol content makes it a delicious natural drink to be consumed nicely chilled on any occasion.

The richness in sugar, the low alcohol content and the intense aromatic fragrance make it the best ingredient for a **refreshing sorbet**.

GRAPE - ORIGIN:

100% Canelli White Moscato

Altitude: over 250 metres a.s.l.

Soil: limestone

Vine training technique: guyot

VINIFICATION:

For this Moscato, like for our reserve wines, the grapes are picked, arranged in cases and pressed fresh.

The aromatic free-run must is then let to decant naturally at cold temperatures and stored until re-fermentation, that is done in steel vats.

CHARACTER:

Strongly aromatic with an **explosive bouquet of flowers and fruit**. The palate is intense, sweet and persistent with balanced acidity. The little bubbles harmoniously match its sweetness and complete its elegance by bringing in the glass the essence and the fragrance of the grapes of origin.

**LOVE IS IN THE BOTTLE
ROSETTA**



ROSETTA Malvasia di Castelnuovo Don Bosco DOC

Rosetta is produced with **Malvasia di Schierano**, a **rare and aromatic** grape variety grown around Castelnuovo don Bosco. It is only produced here, in Piedmont.

Malvasia of Schierano is **unique** and different from all the others Malvasias: as soon as you walk through the vineyards when the red grapes are nicely ripe, you **will feel enveloped by a pleasant scent of fresh roses**.

Rosetta is a lively wine, **sweet and aromatic with intense notes of rose**.

Rosetta is a refreshing dessert wine, lightly sweet and **low in ABV**, perfect for enjoying throughout the afternoon or as a **delightful finish on festive occasions, paired with desserts, fruit cakes, pies, and friandises**.



ROSETTA

Malvasia di Castelnuevo

Don Bosco DOC

Rosetta is produced with Malvasia di Schierano and Malvasia Lunga Nera grapes, cultivated in the area of Castelnuevo Don Bosco. Among all the different kind of **Malvasia present in Italy**, the one cultivated in Piedmont is red coloured and during the harvest, it's possible to smell the aromatics of rose petals coming from its vineyards. Rosetta belongs to the Piedmontese wine heritage, where the dessert wines usually have low alcohol content (5,5% vol.),

delicate bubbles and much perfume. It's always a great surprise for the ones that don't know the wine yet: sweet and aromatic, intense on the nose feeling and lightly lively on the palate. It perfectly pairs on party occasions and with desserts in particular, fruit cakes and friandises, but it's really enjoyable even for an aperitivo facing the swimming pool. On the label it shows a designed rose flower, the main aromatic of this beautiful wine.

GRAPE - ORIGIN:

Varietal: Malvasia of Schierano and Malvasia Nera Lunga

Vineyard: hills of the upper Asti area

Altitude: more than 150 meters

Soil: white limestone with surface chalk

Vine training technique: guyot

VINIFICATION:

We have developed a vinification that includes a cold maceration for some days, before moving the grapes in the pressing machines for the extraction of the juice: the initial must will be responsible for the strong aromatics and for the bright colour into the final wine.

Naturally decanted, the juice is then stored at low temperatures in stainless steel tanks, waiting for the fermentation, that will happen sometimes even after some months before bottling. It doesn't need any ageing in the bottle.

CHARACTER:

Cherry red in colour with a little crown. **Bouquet of wild rose** and strawberries, sweet and balanced while the tannins are just slightly perceptible leaving intact the pleasantness of the wine. Natural and lively with a balanced palate.



CASTELNUOVO DON BOSCO
SPUMANTE DOLCE
MALVASIA



MALVASIA DI CASTELNUOVO DON BOSCO DOC Spumante Dolce

Malvasia of Schierano and Malvasia Nera Lunga, rare and aromatic varieties.

Sparkling wine making process in steel vats (**Italian method**).

Intense and rich **bouquet of rose and strawberries**, palate pleasantly sweet, creamy and balanced surface with light tannins that provide a pleasant finish.

We started making Malvasia Spumante in the **1970s**.

It is produced only in the area around Castelnuovo Don Bosco, in Piedmont.

Perfect on festive occasions and with **dessert**, fruit cakes, pies and friandises. It is **low in ABV** and unique in taste.



MALVASIA DI CASTELNUOVO DON BOSCO DOC

Spumante dolce

The grape of origin of this delicate sparkling wine are Malvasia of Schierano and Malvasia Nera Lunga; bunches with red aromatic grapes, produced in few Northern municipalities of the province of Asti. For more than 60 years the Bava Family has worked with the local winegrowers to successfully produce these grapes. A great DOC wine, it is the ideal ingredient for refreshing long drinks and fine cocktails. The Malvasia Rosé Bava, produced like a sparkling wine at the end of the 70s, generated in Italy a trend of sweet, aromatic, rosé spumanti (sparkling wines). This bottles is today an icon on the shelves of the best wine shops.

GRAPE - ORIGIN:

Varietal: Malvasia of Schierano and Malvasia Nera Lunga

Vineyard: hills of the upper Asti area

Altitude: more than 150 meters

Soil: white limestone with surface chalk

Vine training technique: guyot

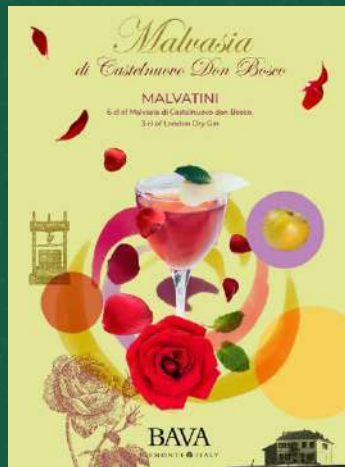
VINIFICATION:

We have developed a vinification that includes a cold maceration for two days, before moving the grapes in the pressing machines for the extraction of the juice: the initial must will be responsible for the strong aromatics and for the bright colour into the final wine.

Naturally decanted, the juice is then stored at low temperatures in stainless steel tanks, waiting for the fermentation, that will happen sometimes even after some months before bottling. It doesn't need any ageing in the bottle.

CHARACTER:

Claret cerasuolo rose in colour, it is a rosé wine with tones of colour similar to those of certain cherry varieties and purplish to orange nuances with bright reflection; intense and rich bouquet of rose and strawberries, palate pleasantly sweet, creamy and balanced surface with light tannins that provide a pleasant finish.



BAVA SUMMER WINES

VISITS AND TASTINGS

WINE SHOP & CELLAR TOURS

The best way to know our history and our wines is **to visit our winery in Cocconato d'Asti**. Here we offer different kind of visits and tasting experiences.

In our wine shop you can find all Bava wines, included some historical vintages.



OUR TOURS

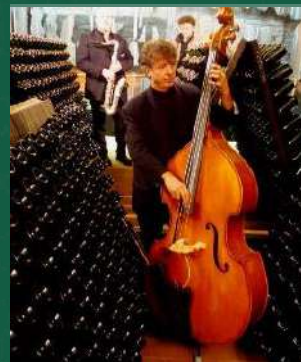
We invite you to discover the world behind **Bava wines** by personalizing your own visit choosing among different kind of **cultural and gastronomic activities**.

During the visit you can choose to include to visit a local cheese producer, daily tour of our hills or the possibility to have traditional lunch accompanied by Bava wines.





ART&FUN





BAVA Concept Dinners

They are memorable occasions where renowned chefs, sommeliers, journalists, and enthusiasts come together to discover that the **Piemonte wine** region is a rainbow of colors and flavors, and **Bava** is the name to look for.



PIEMONTE BEYOND BAROLO & TRUFFLES

“

“When it comes to Piedmont at the table, the most spontaneous association is that with Barolo and the White Truffle of Alba, but there is much more. We want to go beyond Barolo and Truffle, Piedmont is more than that”.

Bava hosts chefs and sommeliers from foreign country in the cellar, accompanying them through vineyards between Monferrato and Langa, visiting the rice paddies and cheese factories, working alongside local chefs in their kitchens to discuss recipes and techniques. We also accompany them to Cooking Shows and the Fiera Internazionale del Tartufo Bianco d'Alba. Through guided tastings, we explore gastronomic inspirations and wine pairings with the wines from the two family-owned cellars – Bava and Giulio Cocchi.





RECENT AWARDS

COMPETITION	WINE	VINTAGE	MEDAL
VINI D'ITALIA GAMBERO ROSSO 2026	SERRE SAN PIETRO	2022	3 BICCHIERI
VINI BUONI D'ITALIA 2026	LIBERA	2023	CORONA – TOP 300
	PIANOALTO	2020	4 STELLE
WINE ENTHUSIAST 2025	LANGHE NEBBIOLO	2023	92PTS
	LANGHE NEBBIOLO	2022	91PTS
	RUCHÈ DI CASTAGNOLE MONF.	2023	91PTS
DECANTER WORLD WINE AWARDS 2025	LIBERA	2023	SILVER MEDAL – 90 PTS
	PIANOALTO	2019	SILVER MEDAL – 90 PTS
KERIN O'KEEFE #KOWINE 2025	LIBERA	2023	93 PTS
	RUCHÈ DI CASTAGNOLE MONF.	2024	92 PTS
	LANGHE NEBBIOLO	2023	91 PTS
FALSTAFF SPIRITS SPECIAL 2025	BASS TUBA	2024	92 PTS
FORBES 2025	PIANOALTO	2019	90 PTS
VERT DE VIN 2025	PIANOALTO	2019	16.5+ / 93-94
WINE ENTHUSIAST 2014	SCARRONE	2020	93 PTS – CELLAR SELECTION
	SCARRONE	2016	93 PTS
	RUCHÈ DI CASTIGLIONE MONF.	2022	92
	COR DE CHASSE	2022	90 PTS



RECENT AWARDS

COMPETITION	WINE	VINTAGE	MEDAL
CIVILTÀ DEL BERE – CONCURSO WOW 2024	PIANOALTO	2019	ARGENTO
CLUB OENOLOGIQUE 2024	SCARRONE	2017	91 PTS
GLOBAL SPARKLING MASTER - DRINKS BUSINESS 2024	BASS TUBA	2023	GOLD MEDAL
KERIN O'KEEFE #KOWINE 2024	PIANOALTO	2019	92 PTS
	RUCHÈ DI CASTAGNOLE MONF.	2023	92 PTS
	SCARRONE	2020	92 PTS
	LANGHE NEBBIOLO	2022	90 PTS
	LIBERA	2022	90 PTS
LUCA MARONI 2024	RUCHÈ DI CASTAGNOLE MONF.	2023	94 PTS
	LIBERA	2023	90 PTS
VERT DE VIN 2024	SCARRONE	2020	15,5+ / 91
VINI D'ITALIA GAMBERO ROSSO 2024	PIANOALTO	2019	2 BICCHIERI ROSSI FINALISTI
VINIBUONI D'ITALIA 2024	ROSETTA	2022	4 STELLE
WEINWISSE 2024	SCARRONE	2020	18/20

SPECIAL PROJECTS

BAROLO DOCG CRU SCARRONE 2016

LIMITED EDITION EXPO 2025 OSAKA – PAVILLON DE MONACO

The **Barolo DOCG Cru Scarrone by Bava**, vintage **2016**, wears a special attire for the "Limited Edition" designed to celebrate the renewed partnership between the network of highend companies promoted by the Unione Industriale di Torino and the Pavillon de Monaco onthe occasion of the Universal Exposition, which began on October 1st in **Osaka, Japan**—an ideal and strategic stage for promoting high-level Made in Italy.

This is a rare and prestigious edition of this wine, available in a limited number of non commercial specimens, enriched by a personalized wooden case. It complements the edition of **Barolo DOCG Scarrone 2011, created for Expo 2020 Dubai**.

All companies of Exclusive Brands Torino are Official Partners of the Pavillon Monaco. In addition to **Bava**, the network members who have chosen to participate specifically in the Limited Edition Expo 2025 Osaka project and create a dedicated product line for the initiative are: **Allemano, Case D'Aste Sant'Agostino, Costadoro, Galup, Gelati Pepino, Estetica, Oscalito, and Vanni**.





BAROLO DOCG CRU SCARRONE 2011 LIMITED EDITION EXPO 2020 DUBAI PAVILLON DE MONACO

A special look for our Barolo DOCG cru Scarrone 2011 from the family estate in Castiglione Falletto, a rare and historic vintage from the family reserve and produced on the occasion of the 110th anniversary of the winery's foundation.



NEWS 2026



ALTA LANGA DOCG



ALTA LANGA DOCG

An authentic expression of the Italian Metodo Classico from Alta Langa, this wine millesimé is crafted from an equal blend of Pinot Noir and Chardonnay. It reflects **nearly 50 years of expertise of Bava family in producing traditional-method sparkling wine. The journey began with the first cuvée.** Ca' Traversa Brut, named after the family's historic farmhouse, and continues today. The Bava family today owns an estate in Alta Langa area, in San Donato di Mango village, dedicated to the grapes for Alta Langa sparkling wines. Alta Langa DOCG Bava stands out for its elegance, freshness, and depth, the result of long ageing on the lees and a small-batch approach. The long ageing on lees brings complexity, creaminess, and a harmonious texture, while preserving vibrant freshness and remarkable precision of expression. The grapes are sourced from the family's vineyards, located in San Donato di Mango.

GRAPE - ORIGIN:

Varietal: 50% Pinot Noir 50% Chardonnay

Vineyard: San Donato di Mango

Altitude: 630 metres a.s.l.

Soil: predominantly calcareous

Vine training technique: guyot

WINEMAKING:

The wine is the result of a cuvée with significant ageing. After five years on the lees, it is remarkably balanced and fresh. Dégorgement is carried out in small batches, which are clearly highlighted on the front label with the indication of the dégorgement date for each individual lot.

CHARACTER:

Bright and crystalline in appearance, with a pale straw colour and subtle greenish highlights. The nose opens with a delicate floral expression, recalling **wildflowers and hawthorn**, followed by riper notes of scotch broom and **acacia**. Subtle **herbal aromas** complete the bouquet. On the palate a gentle calcareous salinity and hints of white pepper lead into a refined finish marked by **Mediterranean herbs**. The sip is smooth and harmonious, offering an elegant flow and a subtle umami sensation on the finish. The wine is clean and precise, it shows a **naturally balanced profile**, fresh and vibrant, acidity perfectly integrated into the overall structure.

TECHNICAL DATA

Tirage was carried out on 23 April 2021, with the first dégorgement on 18 February 2026.

Months on lees: 60

Dosage: brut (4 g/l) Alcohol: 12,5 % ABV

First vintage: 2020



SULLAVIA
OUR «VIA» OF A
CONTEMPORARY PINOT NOIR



SULLAVÌA

Piemonte DOC Pinot Nero

“La via” means the road (Regione Crena) is the one that divides the Bava estate at Pìanoalto, where rows of Barbera come to an end to make way for those of Pinot Noir, where the cru of Villanova gives way to the area of Bricco Rocche. These calcareous, well-drained soils impart a marked and recognizable character to Pinot Noir: a solid structure, a defined texture, with a clear, elegant, and vibrant aromatic profile.

GRAPE - ORIGIN:

Varietal: 100% Pinot Noir

Vineyard: Agliano Terme, single vineyard

Altitude: 260 metres a.s.l.

Soil: calcareous

Vine training technique: guyot

WINEMAKING:

The maceration takes place in stainless steel, which **enhances the varietal purity and the vibrancy of the colour**. It then matures exclusively in steel vats, without any passage through wooden vats, thus expressing itself in its most authentic form: **without using wood, without interpretive filters, guided solely by the character of the place**.

CHARACTER:

Sullavìa is a contemporary wine, built around drinkability and consistency. It preserves the fruitiness and freshness of Pinot Noir while developing in structure and density. It is harmonious: what the nose promises, the palate delivers, with continuity and vigour. A red with a lively character, suitable both for everyday meals and for more focused, attentive moments: it is the everyday Pinot Noir that never compromises on character and depth.

TECHNICAL DATA

First vintage: 2024

THE LABEL

On the label, Sullavìa is freely inspired by a work of art displayed in the Bava cellar: *PedroPires, Border Series 136 3-4 (metal sculpture)*. The artwork is here stylized in a distinctive red color that echoes that of the iconic “casot” in the vineyard.



BAVA
PIEMONTE

CONTANTS

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