



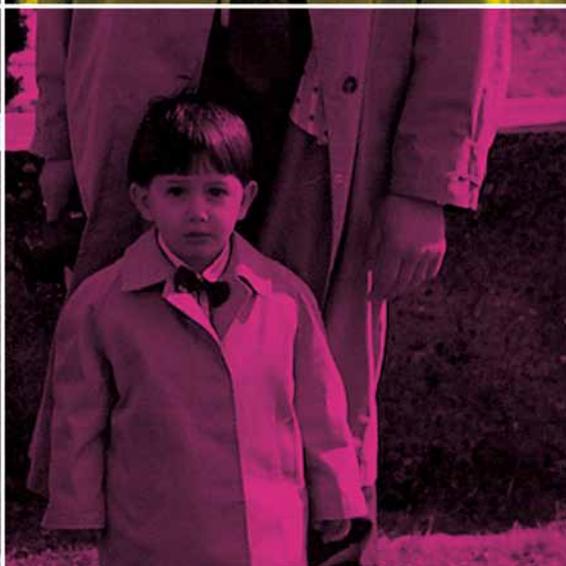
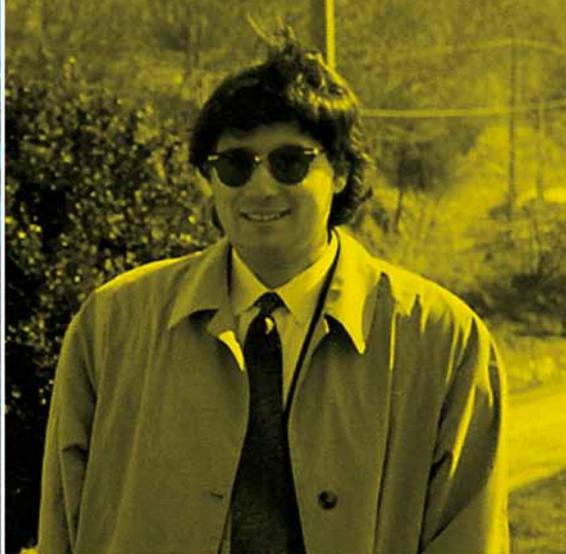
# CACCIN

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WINES & SPARKLING WINE  
1961

*O my soul, I gave your soil all wisdom to drink,  
all the new wines and also all the immemorally 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.

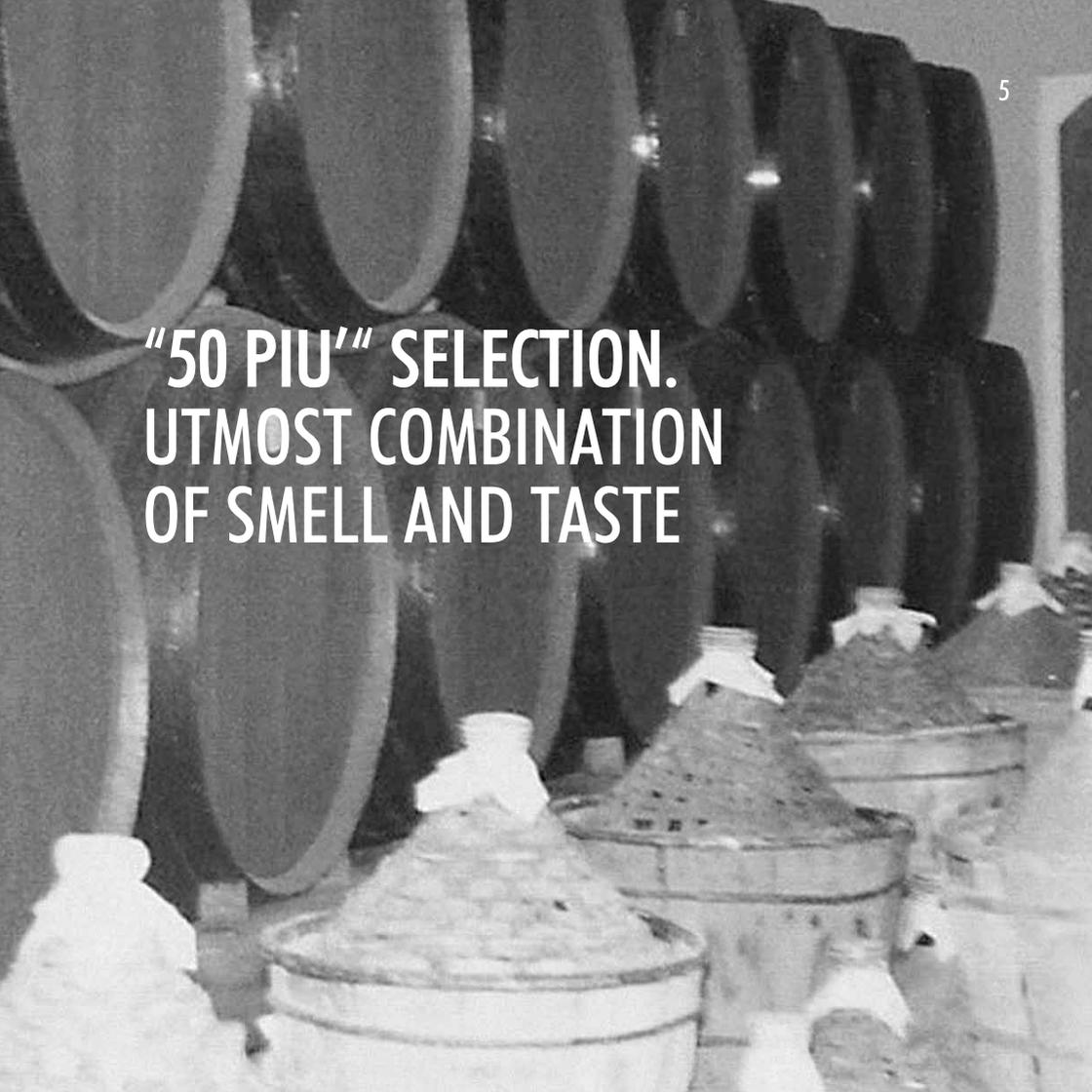
The satisfaction of our customers is what drives our success.



**CACCIN**  
WINES & SPARKLING WINE  
1961



1961 - THE HISTORIC CELLAR



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



## **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

TERMINAZIONE DI ORIGINE CONTROLLATA  
E GARANZITA

*Langhe*

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

*Guido Basso (1924-1993)*

50<sup>th</sup>

## 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

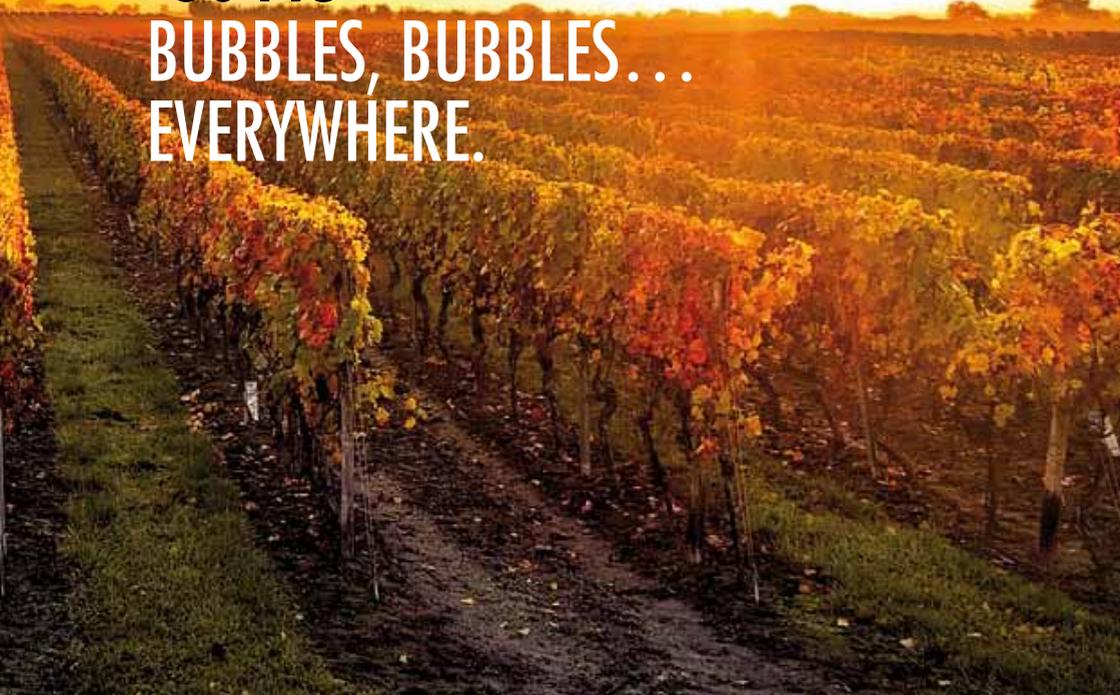
BEST ENJOYED: Aperitifs, light meals, fish

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.





An aerial photograph of a lush green vineyard on a hillside. The rows of grapevines are neatly arranged in a grid pattern. In the center of the vineyard, there is a large, multi-story stone building with a tiled roof. A dirt road winds through the vineyard. In the background, a town with various buildings and houses is visible, nestled in a valley. The sky is clear and blue.

**"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'oeuvres, 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<sup>®</sup>  
Più

ZERO ||| CINQUE  
COLLECTION

*Filosofia*



CACCIN  
WINES & SPARKLING WINE  
1961

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