TENUTA
GAMBARELLO

Our History

Nestled in Mombello Monferrato, just a few kilometres from Casale Monferrato, Tenuta Gambarello is one of the oldest agricultural estates in the area. Dating back to the 17th century, the estate is a fine example of traditional rural architecture, where an elegant manor house stands alongside historic farm buildings, spacious courtyards and long covered porticoes.

The manor house is home to a private chapel dedicated to Saint Adelaide, built in 1840 by Marquis Fabio Ricci di Cereseto and his wife, Giulia del Carretto di Millesimo, to celebrate the marriage of their daughter Adelaide to Count Giacomo Nemours di Frassinello.

The estate's Barbera del Monferrato Superiore, Adelaidis, is named in her honour. Owned by the Moscheni family since 1933, Tenuta Gambarello has remained true to its agricultural heritage. Today, the family continues to manage the estate and its 140 hectares of farmland, preserving a tradition deeply rooted in the land.

The Land

Tenuta Gambarello lies in Val Cerrina, in the heart of Monferrato, just a few kilometres from Casale Monferrato.

The village of Mombello stretches across gentle hills overlooking the Sacro Monte di Crea, a UNESCO World Heritage Site renowned for its historic sanctuary and 23 chapels. From its elevated position, the area offers sweeping views across the Monferrato hills, with the peaks of the Alps visible in the distance.

The history of this land dates back to Roman times, when a settlement was established along the left bank of the Stura stream between the 2nd and 3rd centuries AD.

The Lombards later settled in the area between the 4th and 7th centuries AD, leaving traces of their presence that can still be found today. Near Tenuta Gambarello, in the hamlet of Mulino Nuovo, an archaeological site bears witness to the area's rich Roman and Lombard heritage.

From Grapes to Wine

Traditional winemaking methods are used, with fermentation taking place in temperature-controlled stainless steel tanks.

Ageing in the Cellar

The wines are aged in French oak casks and new barriques.

SORJI

Barbera del Monferrato DOC

Classification
Denominazione di Origine Controllata (DOC)
Grape Variety
Barbera
Yield per Hectare
80 quintals/ha
First Vintage
2015
Vineyard
Average altitude: 150 m
Area: 3.4 hectares
Year planted: 2009
Winemaking
The grapes are harvested between the last week of September and the first week of October. Traditional fermentation takes place in temperature-controlled stainless steel tanks for 10–12 days, followed by malolactic fermentation in 20 hl oak casks.
Ageing
15 months in oak casks and second-use barriques, followed by 12 months in stainless steel tanks and a further 6 months in bottle.
Tasting Notes
Colour: Ruby red with violet highlights.
Nose: Intense and fruit-driven, with inviting aromas of wild berries, cherries and violets.
Palate: Rich and harmonious, with ripe fruit flavours and delicate hints of spice. Silky tannins and refreshing acidity lead to an elegant, lingering finish.

ADELAIDIS

Barbera del Monferrato Superiore DOCG

Classification
Denominazione di Origine Controllata e Garantita (DOCG)
Grape Variety
Barbera
Yield per Hectare
70 quintals/ha
First Vintage
2015
Vineyard
Average altitude: 150 m
Area: 3.4 hectares
Year planted: 2009
Winemaking
The grapes are harvested during the third week of October. Traditional fermentation takes place in temperature-controlled stainless steel tanks for 10–12 days, followed by malolactic fermentation in 20 hl oak casks and new French oak barriques.
Ageing
20 months in new oak casks and barriques, followed by 10 months in stainless steel tanks and a further 10 months in bottle.
Tasting Notes
Colour: Ruby red with violet highlights.
Nose: Rich and expressive, with aromas of ripe fruit, warm spices, vanilla and cocoa.
Palate: Elegant and well-structured, with layers of ripe fruit complemented by subtle notes of cocoa and vanilla. A long, elegant finish with a subtle, pleasantly bitter note.

ARFIURÌ

Grignolino del Monferrato Casalese DOC

Classification
Denominazione di Origine Controllata (DOC)
Grape Variety
Grignolino
Yield per Hectare
70 quintals/ha
First Vintage
2018
Vineyard
Average altitude: 150 m
Area: 1.2 hectares
Year planted: 2016
Winemaking
The grapes are harvested during the fourth week of September. Traditional fermentation takes place in temperature-controlled stainless steel tanks for 10–12 days, followed by malolactic fermentation in stainless steel.
Ageing
6–8 months in stainless steel tanks.
Tasting Notes
Colour: Light ruby red.
Nose: Delicate and floral, with aromas of redcurrant, raspberry, white pepper and subtle hints of spice.
Palate: Fresh and well-balanced, with flavours of redcurrant and wild strawberry. Fine tannins and lively acidity lend the wine a pleasant savoury character and an elegant, balanced finish.

MONFERRATO BIANCO DOC

Classification
Denominazione di Origine Controllata (DOC)
Grape Variety
Baratuciat
Yield per Hectare
85 quintals/ha
First Vintage
2022
Vineyard
Average altitude: 150 m
Area: 0.35 hectares
Year planted: 2020
Winemaking
The grapes are harvested during the first week of September. Following crushing and a brief period of maceration in the press, the must undergoes fermentation in new French oak barriques at a controlled temperature.
Ageing
The wine remains in barriques until the following spring, followed by 8–10 months of bottle ageing.
Tasting Notes
Colour: Straw yellow with delicate greenish highlights.
Nose: Expressive and aromatic, with floral notes and hints of tropical fruit, apricot and lychee.
Palate: Fresh and harmonious, with flavours of tropical and yellow fruit complemented by a delicate touch of vanilla. Lively acidity brings balance and freshness, leading to a crisp, elegant finish.

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