



CASCINA
vèngore

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vèngore

About us

Terroir

Organic regenerative agriculture

Wines

Contacts



ABOUT US

Five generations of winemakers and almost two hundred years of dedication to the land:
I learned from the history of my family to evaluate the impact of our actions on the environment.

LUCREZIA POVERO





**CASCINA VÈNGORE
IS A NATURAL AMPHITHEATER
IN THE HEART OF TERRE ALFIERI,
A SMALL DOCG THAT REPRESENTS
THE IDEAL SYNTHESIS OF LANGHE,
ROERO AND MONFERRATO.**

A realm of biodiversity with 100% organic cultivation,
which embraces **26 hectares in one single plot** around
a traditional Piedmontese farmhouse.



A YOUNG AND CONSTANTLY EVOLVING PROJECT

Cascina Vengore was born in 2012 from the desire of the Povero family to recover some long since abandoned land.

It is the dream of a young vigneron, **Lucrezia Povero**, to produce wine in harmony with nature and to experiment, day after day, the infinite expressions of the land in which she was born and where she chose to live.



A MILLENARY AGRICULTURAL PARADISE

Already two thousand years ago the Vèngore valley was considered an agricultural paradise.

It was a Roman *fundus* (or farm) famous for its mild climate and fertile lands, cultivated with vines, cereals, and woods. Traces of this very ancient era remain in the name, Vengoris (an ancient varietal of a willow) and, above all, in the **incredible archaeological finds of the area**: coins, shards, rings, and three marble tombstones from the Roman era which today decorate the steps of the farmhouse.





REGENERATIVE AGRICULTURE

At Vèngore, organic farming meets the good practices of regenerative agriculture. Agricultural interventions aim not only to safeguard the existing ecosystem but also to enrich it with organic matter, or the entire ecosystem to be more vital, fertile, and biodiverse in the future.

- No synthetic products
- Grass cover cropping in the vineyards
- Green manure and organic fertilization
- Promiscuous cultures: grapevines, hazelnuts, einkorn fields
- Conservation and reparation of forests
- Tree planting to stimulate the reproduction of truffles
- Protection of water sources and local fauna
- Reliance on donkeys and alpacas as "regulatory" animals and manure producers



LOCAL VARIETIES

Cascina Vèngore cultivates the **three greatest native grape varieties** of Piedmont, which on the hills of Terre Alfieri, reach the pinnacle of their expressiveness. **Nebbiolo, Barbera, and Arneis** are vinified traditionally with **minimally invasive interventions**.





NEBBIOLO

The noblest grape variety of Piedmont, capable like no other of "reading" the soil where it is planted. The tuffaceous soils of Cascina Vengore give it a great balance between spicy and balsamic notes.

From **Nebbiolo** grapes we get:

- **Belgardo Terre Alfieri Docg**
aged in Slavonian oak barrels
- **Mignane Terre Alfieri Docg**
aged slowly in amphora

BARBERA

The Piedmontese variety par excellence, where everything it is meant to represent culminates in Terre Alfieri, in perfect balance between fruitiness and freshness.

From **Barbera** grapes we get:

- **Campolungo Barbera d'Asti Docg**
aged in stainless steel
- **Mompirone Barbera d'Asti Docg Superiore**
aged in 2,500-liter Slavonian oak barrels

ARNEIS

With its golden berries, Arneis represents the finest expression of Piedmontese whites. A variety with extreme elegance, defined as "white Nebbiolo" for its ability to make wines of the highest level.

From **Arneis** grapes we get

- **Sanromé Terre Alfieri Arneis Docg**
aged in stainless steel sur-lie after cold maceration



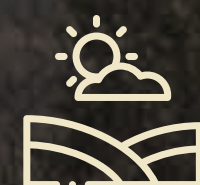
60,000
new vines planted



44,000
bottles produced



240 m slm
the average altitude of the Vèngore valley

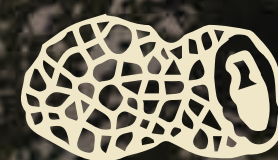


26 hectares
cultivated
in a single plot

16 hectares of vineyards
6 hectares of wood
4 hectares of meadows



1.5 hectares
cultivated with einkorn (*Triticum monococcum*)



1 truffle orchard
with over 300 tall trees



**1 perennial
water source**
the Cucheiriolo spring



A 130 m²
tank favors the
reproduction
of frogs.

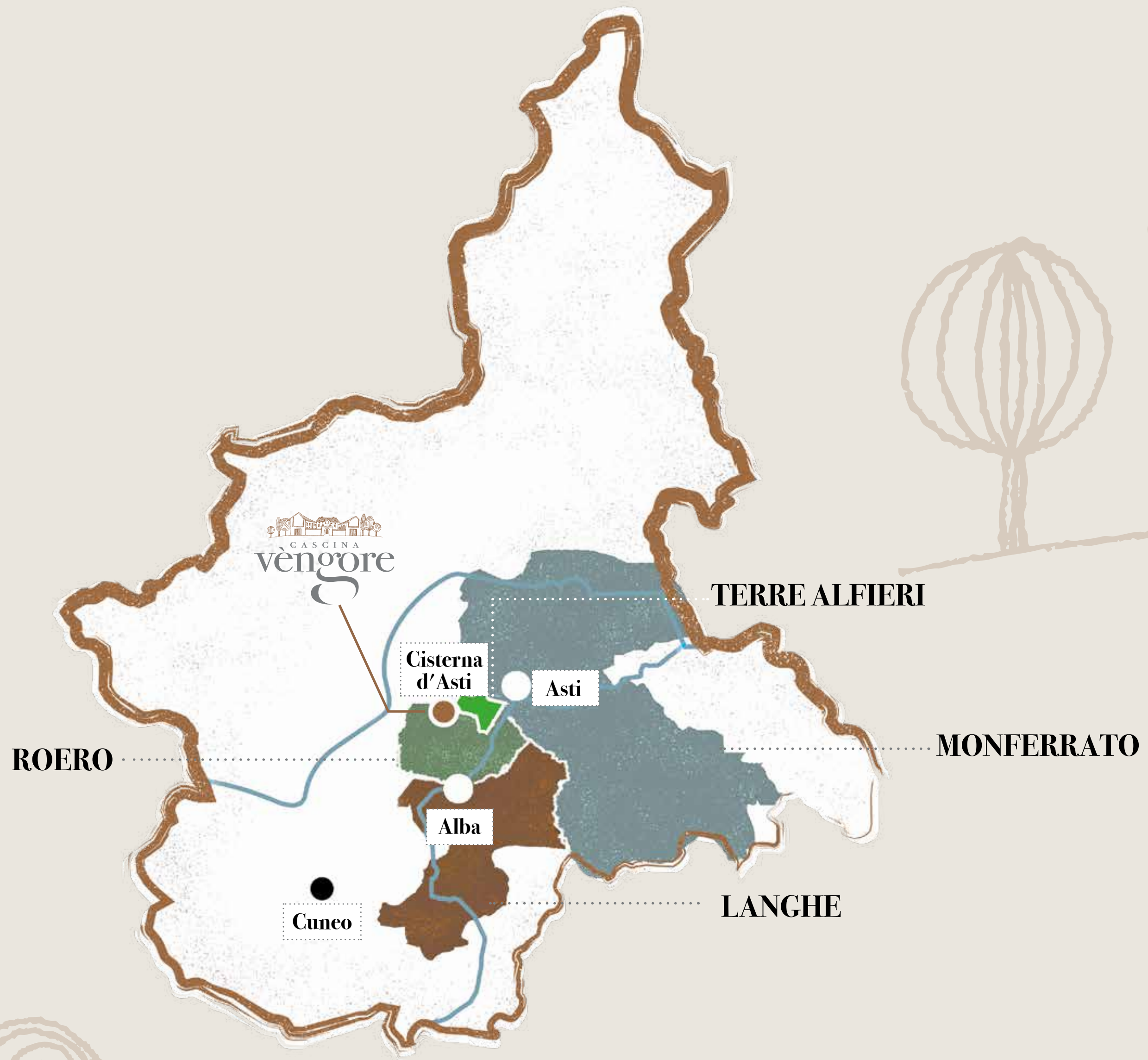
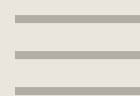


0.5 hectares
cultivated with hazelnuts

TERROIR

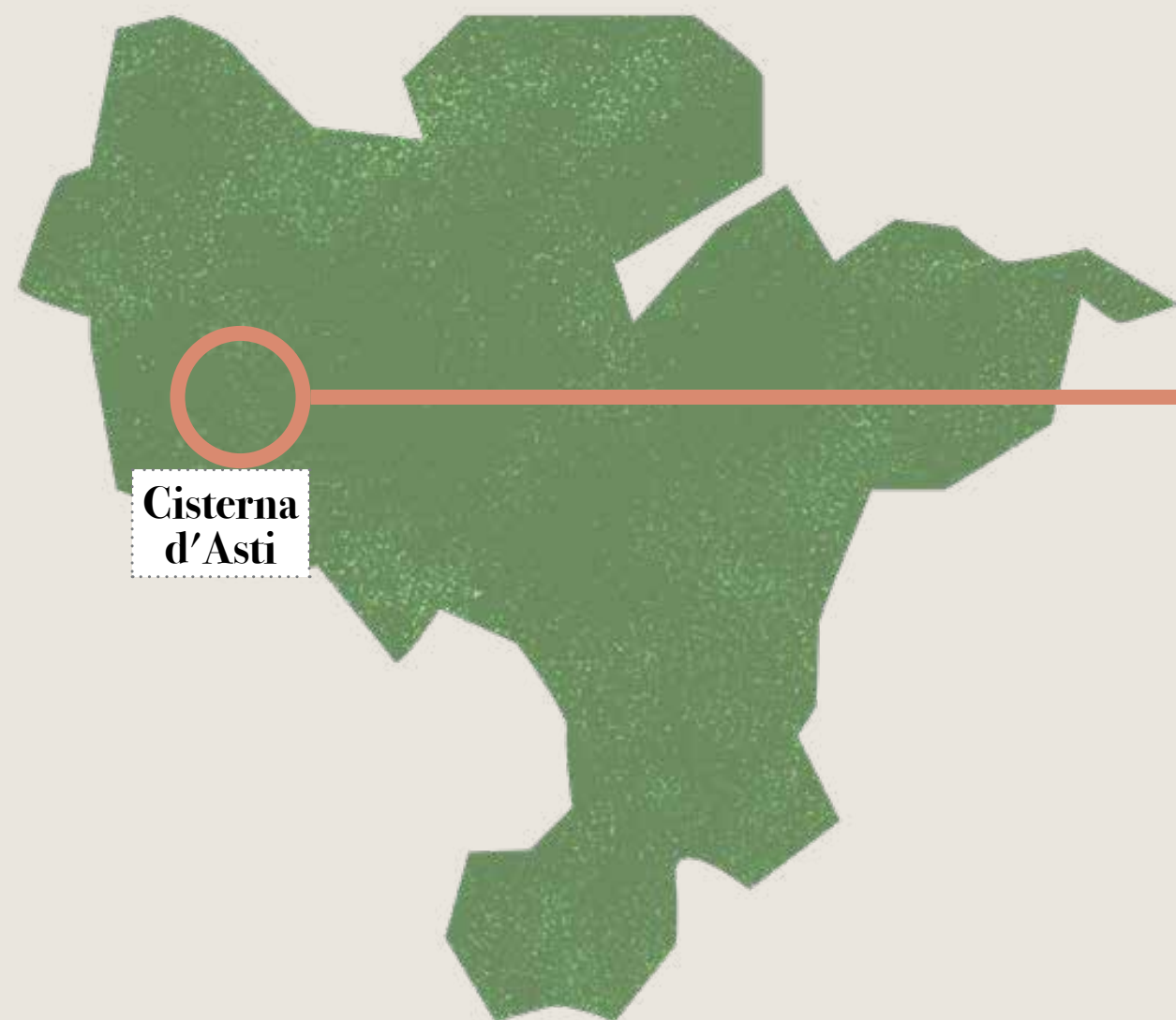
*We live among the vineyards that we cultivate and we cultivate
the life of the land where we have chosen to live.*

LUCREZIA POVERO

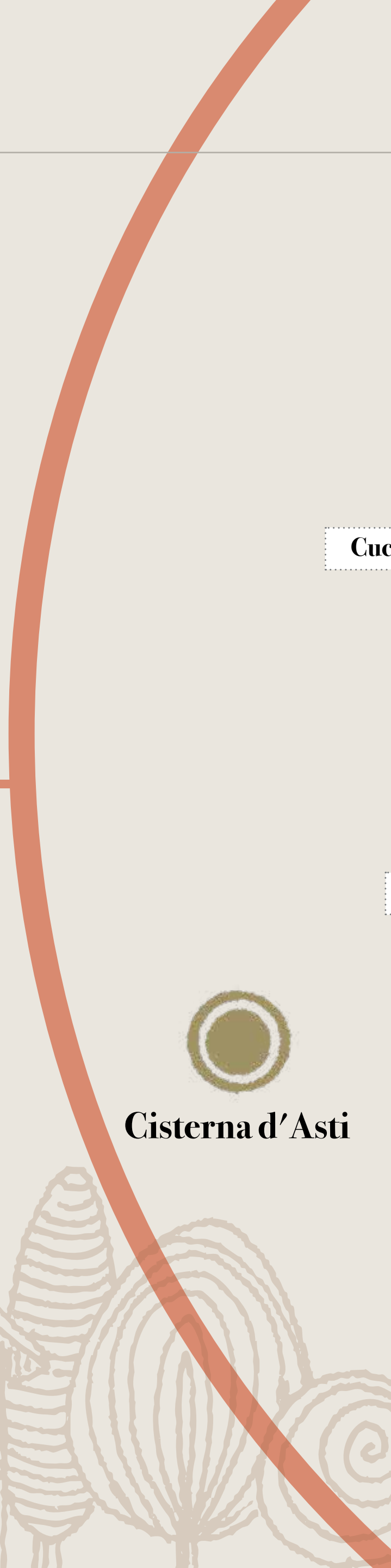




TERRE ALFIERI



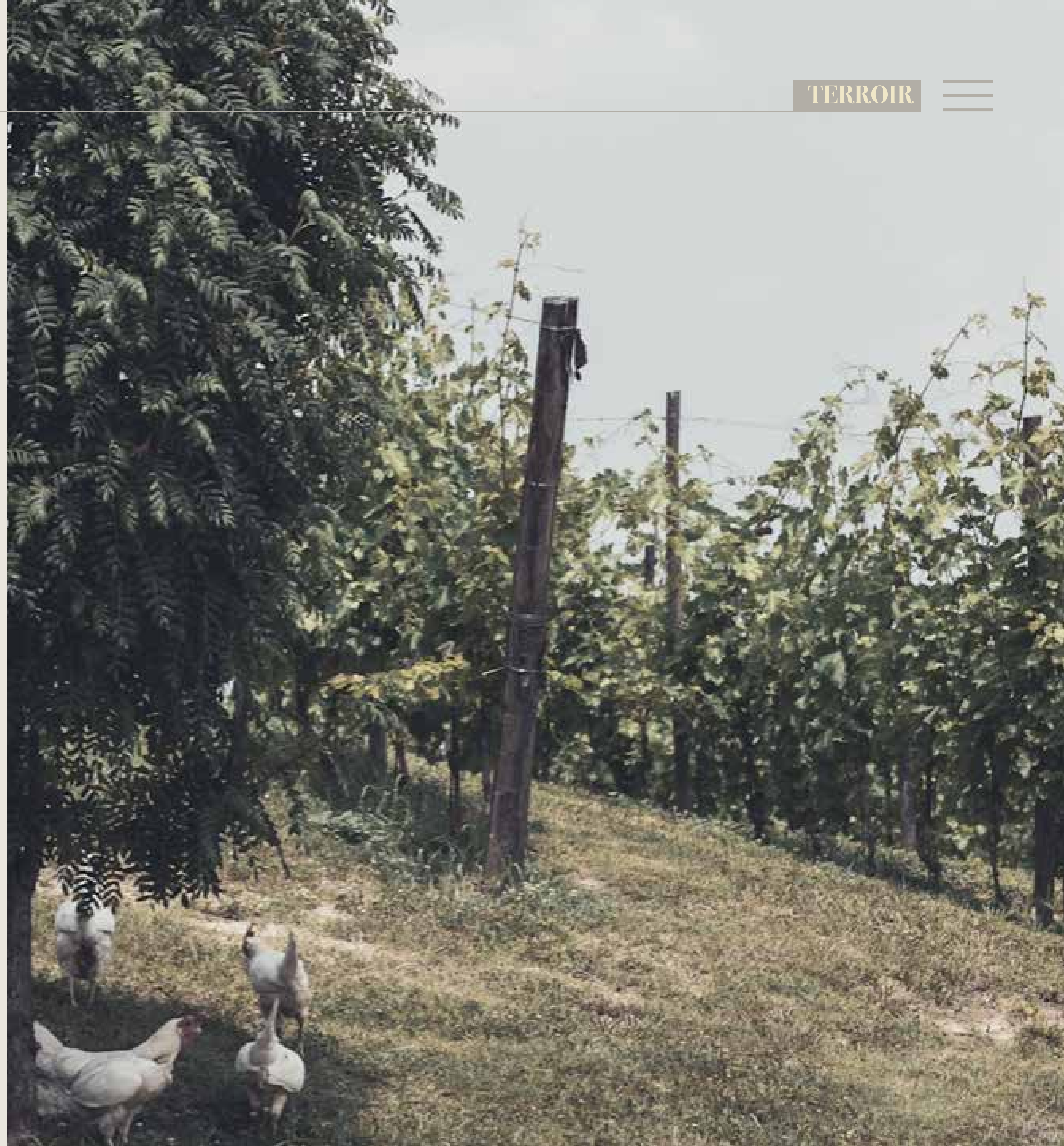
Cisterna
d'Asti



TERRE ALFIERI, A HISTORY OF SANDS EMBRACED BY THE WOODS

The Vèngore valley rises to the north of the municipality of Cisterna d' Asti, in the heart of Terre Alfieri, the hilly area developing at the meeting point between Langhe, Roero, and the last offshoots of Monferrato.

A real middle ground embraced by large extensions of minimally anthropized forests and bordered to the west by the Tanaro river. Terre Alfieri boasts a centuries-old vocation to high-quality viticulture, documented since Roman times. Since then, the agricultural space has been shared with woodlands, cultivated fields, vegetable gardens, and orchards.





FRONTIER SOILS FOR WINES PARTICULARLY SUITED TO COMPLEXITY

Geologically similar to Roero, rich in loose and light sands, Terre Alfieri meets the "sabbie astiane" (sands of Asti) with yellow sandstone and silt. These soils are sometimes very compact and build up to form typical formations called "rocche".

Sands, clays, limestone, and silt form an exceptional geological base for the vines: the structural variety of the soils give freshness, intense floral aromas, marked minerality, and a natural vocation of complexity to the wines.

REGENERATIVE AGRICULTURE

I studied in California and experienced first-hand the danger of climate change. Vengore is my commitment to a different type of agriculture, capable of overcoming the concept of "environmental protection" to embrace that of "vital regeneration".

LUCREZIA POVERO

WE PRESERVE TO ENRICH

At Vèngore, every agricultural intervention stems from a heartfelt desire to **preserve our natural ecosystem** and to **contribute to its regeneration**. A vision that goes beyond safeguarding and embraces the proactivity of human intervention to **restore the vital energies** of the area and allow them to flow in harmony and to multiply.

Years of negligence had transformed the vineyards of Vèngore into unproductive and sterile moorlands, which risked compromising the lively local ecosystem. Taking care of a place to heal it: this is the goal of regenerative agriculture.

LUCREZIA POVERO





THE LAND AND THE VINEYARD

We regenerate the soil through green manure and we fertilize it with organic compost. We grass cover crop the inter-row and work by hand to avoid soil compaction.



THE DONKEYS

Donkeys graze between the rows. We have reintroduced them following the local peasant traditions. They help to fertilize the land and regulate the growth of wild herbs.



THE WATER SOURCES

We have recovered the water table of the millenary Cucheirolo spring. We use the spring waters for irrigation and we welcome frogs in a large basin in the center of the valley.

A VITAL, FULL CIRCLE AGRICULTURE



VÈNGORE WILD LIFE

Robins, kites, finches, red woodpeckers. Hares, fawns, foxes, badgers, and wild boars. With its 60,000 m² of woods, Vèngore is a small wildlife reserve in the heart of the Terre Alfieri.



Biodiversity increases and favors crop resilience.

PROMISCUOUS AGRICULTURE

Over 15,000 m² are dedicated to the cultivation of einkorn, and 5,000 m² to hazelnuts. The vineyards are immersed in 6 hectares of woods and surrounded by 4 hectares of meadows.



THE TREES AND THE TRUFFLE ORCHARD

We take care of the woodlands surrounding Vèngore, a habitat for the local flora and fauna. We have planted over 300 tall trees, which will stimulate the reproduction of the precious "White Truffle" of Alba.



WINES

My wine is made in the vineyards.

LUCREZIA POVERO





SANROMÈ

Terre Alfieri DOCG *Arneis*

The incredible mix of limestone sands and clays that make up the soils of Vèngore gives a bright yellow Terre Alfieri Arneis, with fresh and mineral aromas, intense flavor, and good body. An elegant Arneis with a refined bouquet and an almond finish, which is typical of the variety. Excellent as aperitifs or paired with vegetarian cuisine or fish.

THE NAME

Sanromè is the Piedmontese word for San Remigio, the patron saint of vineyards. His cult was introduced in Piedmont by the Franks, during the invasions of the eighth century. Nearby Cisterna, there was the church of San Remigio, which now has disappeared but has left its name to the locality.

GRAPE VARIETY Arneis

MUNICIPALITY Cisterna d'Asti

SOIL sandy and calcareous

FERTILIZERS manure and green manure

TREATMENTS copper and sulphur

VINEYARD MANAGEMENT grass cover cropping

FERMENTATION 12-15 days in temperature-controlled vats at 15°C

AGEING 4 months sur lie in steel



CAMPOLUNGO

Barbera d'Asti DOCG

Barbera Campolungo has a fresh and bright personality, good body, and intense fruity notes of cherry and blueberry. Aged only in steel, it releases the excellent juiciness and acidity typical of the varietal. It pairs perfectly with white meat, cheeses, cured meats, risotto, or vegetable flans.

THE NAME

Campolungo is the name of the wooded hill that surmounts Cascina Vèngore. The vineyard stretches towards the Vèngore valley floor where the cooler and more ventilated climate offers fragrant grapes.

GRAPE VARIETY Barbera

MUNICIPALITY Cisterna d'Asti

SOIL sandy and calcareous

FERTILIZERS manure and green manure

TREATMENTS copper and sulphur

VINEYARD MANAGEMENT grass cover cropping

FERMENTATION 6-8 days in temperature-controlled vats at 28°C, then a malolactic fermentation at 20°C

AGEING 6 months in steel



MOMPIRONE

Barbera d'Asti DOCG Superiore

Mompirone comes from the best Barbera grapes grown in the highest part of Vèngore. With a ruby red color and spicy aromas, it releases notes of black currant, cocoa, and vanilla, given by the long aging in large Slavonian oak barrels. A persistent and sumptuous wine, excellent with meat dishes, game, and aged cheeses.

It pairs also fabulously with casseroles and risotto with Barbera.

THE NAME

Mompillone or *Monpirone* is the topographical name of the relief dominating the Rio Maggiore valley, on the right side of Vèngore. There was a church dedicated to Saints Gervasio and Protasio and since the 16th century the area was known as the "land of vines".

GRAPE VARIETY Barbera

MUNICIPALITY Cisterna d'Asti

SOIL sandy and calcareous

FERTILIZERS manure and green manure

TREATMENTS copper and sulphur

VINEYARD MANAGEMENT grass cover cropping

FERMENTATION 8-10 days in temperature-controlled vats at 28 °C, then a malolactic fermentation at 20 °C

AGEING 18 months in oak barrels

SIZE 0,75 – 1,5 L



BELGARDO

Terre Alfieri DOCG *Nebbiolo*

100% Nebbiolo aged for 16 months in large Slavonian oak barrels. A wine with an intense red color and a spicy bouquet with reminiscences of licorice, cinnamon, and vanilla. Well-balanced, intense, structured, and elegant, it is excellent with tajarin pasta with truffle, vegetable risotto, red meat, game, and aged cheeses.

THE NAME

Belgardo derives from the toponym *Bogardo* (or *Belregardo*), referring to a hilltop just north of Vèngore. There was a castle that witnessed bitter disputes between the inhabitants of Cisterna and San Damiano d'Asti.

GRAPE VARIETY Nebbiolo

MUNICIPALITY Cisterna d'Asti

SOIL tufaceous

FERTILIZERS manure and green manure

TREATMENTS copper and sulphur

VINEYARD MANAGEMENT grass cover cropping

FERMENTATION 8-10 days in temperature-controlled vats at 28°C, then a malolactic fermentation at 20°C

AGEING 16 months in oak barrels

SIZE 0,75 – 1,5 L



MIGNANE

Terre Alfieri DOCG *Nebbiolo*



The exceptionality of Mignane is its aging in amphora, according to ancient customs. It follows the millenary tradition of viticulture in Vèngore, which dates back to Roman times. The natural fermentation of 60 days and the refinement of over 10 months take place in terracotta. The amphora lets Nebbiolo express its power: intense notes of rose, pepper, and hazelnut in an elegant body and persistent taste. It pairs amazingly with mushroom tagliatelle, vegetable risotto, red meat, aged cheeses.

IL NOME

Just like Vèngore, Mignane was the name of a Roman *fundus* of Cisterna d’Asti, an ancient large estate most likely where cereals, meadows, and vines were cultivated. It was located on the valley floor, on the sides of the Rio Maggiore.

GRAPE VARIETY Nebbiolo

MUNICIPALITY Cisterna d’Asti

SOIL tufaceous

FERTILIZERS manure and green manure

TREATMENTS copper and sulphur

VINEYARD MANAGEMENT grass cover cropping

FERMENTATION natural, in amphora with long maceration (60 days)

AGEING 10 months in amphora



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