



La Raia e Tenuta Cucco are part of ^{TENIMENTI}ROSSI CAIRO
Piedmont – Italy



Matthias, Giorgio and Piero Rossi Cairo at Tenuta Cucco (© Martina Corà)

La Raia winery (© Paola Calamara)



TENIMENTI ROSSI CAIRO: BELIEVING IN SUSTAINABLE QUALITY FARMING

In 2002, **Giorgio Rossi Cairo** acquired **La Raia**, an estate on the Gavi hills, in southern Piedmont, and he immediately introduced biodynamic farming. His aim was to create an entirely sustainable place in all of its aspects and elements: from agriculture and landscape to architecture and culture, establishing a Waldorf school, an Art Foundation and the Locanda, a *relais* with 12 rooms.

In 2015 the Rossi Cairo family acquired **Tenuta Cucco** in Serralunga d'Alba, which is included in the Unesco World Heritage List thanks to its landscapes and vineyards, and the Tenuta's crus, Bricco Voghera and Cerrati.

Piero, the family's second generation leading the farm, chose to adopt the organic farming approach here too. And Tenuta Cucco has been a certified organic farm since 2018.

Tenimenti Rossi Cairo is a family project uniting two different experiences with the same aim: to invest in quality farming that preserves and enhances the territory and its uniqueness, in favour of future generations.

Tenuta Cucco's barricade (© Donatella Di Cicco)





La Raia winery with its *pisé* (rammed earth) wall by Martin Rauch (© Colin Dutton)



A UNIQUE MOSAIQUE OF NATURAL AND AGRICULTURAL ENVIRONMENTS

La Raia is located in Novi Ligure (Alessandria), in the heart of the Gavi hills, where the Cortese vines have been farmed since 972 A.D. The estate is approximately 200 hectares, 65 of which are vineyards, while the rest of the fields are arable, grazing land and they welcome chestnut, acacia and elder woods, all coexisting in a unique ecosystem.

The indigenous grape varieties of Cortese and Barbera are planted in a soil rich in clay and limestone and farmed biodynamically. The **Gavi Riserva Vigna Madonnina** and the **Gavi Pisé** are produced from some of the oldest Cortese plants.

At La Raia we grow ancient seeds, like rye and spelt, we breed Fassone cows that graze and fertilize our fields and we host bees which enhance plant biodiversity and produce organic honey.

LA RAIA HAS BEEN A BIODYNAMIC FARM
DEMETER CERTIFIED SINCE 2007



LA RAIA AND ITS ECOSYSTEM

- 200 hectares, 65 of which are vineyards and 60 are arable
- The most historic vineyards are devoted to Gavi Pisé and Gavi Riserva Vigna Madonnina
- An average density of 4,500 vines per hectare
- Crop rotation to enhance the soil fertility
- Organic and biodynamic farming

LA RAIA CRUS

The vineyards of Gavi Pisé and Gavi Riserva

Wines that express the diversity of their respective vineyards of origin: the Gavi Riserva, from the Madonnina vineyard on white soils, and the Gavi Pisé, whose soils are red. They are among the estate's most historic vineyards. We chose to adopt the biodynamic farming method: green manure among the rows, horn manure for the fertility of the deep soil – therefore avoiding pesticides and artificial fertilizers – and pruning during a descending moon. Grapes are handpicked and selected on the sorting table; we use indigenous yeasts.

This is how we produce our **Gavi Riserva Vigna Madonnina** and **Gavi Pisé**.



La Raia agricultural estate is a corner of Gavi with an exceptionally high level of biodiversity. The vineyards are just one of the tiles in a wider mosaic made up of woodlands, meadows, pastures, small watercourses, two lakes, gardens and orchards. Our wines express a deep and indispensable connection with this ecosystem, which we care for every day, and reflect a mindful and meticulous approach to winemaking, guided by biodynamic principles.

Piero Rossi Cairo



GAVI D.O.C.G. PISÉ

The extended ageing on indigenous yeasts and fermentation inside barrels give rise to what is the highest expression of the estate's philosophy; it stands out for its remarkable longevity and aromatic evolution.

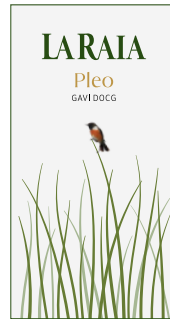
Vine 100% Cortese, historical vineyard

Vineyard Gavi Pisè comes from the parcel of a single red-soil vineyard, one of the oldest at La Raia

Exposure South

Growing system Guyot

Winemaking The alcoholic fermentation takes place in 25 HL Stockinger oak barrels where the wine is aged for about 12 months. It is then transferred to stainless steel tanks where it completes its refinement *sur lies* for 12 more months. This is followed by at least six months in the bottle



GAVI D.O.C.G. PLEO

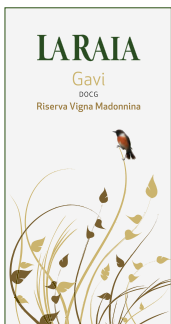
It is the Gavi of tradition, where the Cortese grapes expresses all its unmistakable sapidity.

Vine 100% Cortese

Vineyard The Cortese grapes come from various vineyards of the estate

Growing system Guyot/cordon raised vines

Winemaking Only in stainless steel to preserve the freshness of the Cortese grape variety



GAVI D.O.C.G. RISERVA VIGNA MADONNINA

On of the first "Riserva" designations to be claimed across the entire appellation. The grapes, harvested slightly overripe, give the wine complex aromatic notes.

Vine 100% Cortese

Vineyard Gavi Riserva is made from a historical vineyard, the Vigna Madonnina, located at the entrance of the estate

Exposure South

Growing system Guyot

Winemaking The stay on the lees prolonged as much as possible (at least 12 months), in order to give the wine complex olfactory notes that fully express the characteristics of the vineyard of origin. It rests in the bottle for at least 12 months before being released on the market



PIEMONTE D.O.C. BARBERA LARGÉ

It is the result of selecting our finest Barbera grapes, produced only in exceptional vintages. It refines its full-bodied character in barriques.

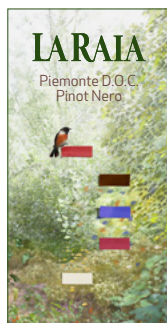
Vine Barbera

Vineyard Grapes are selected from the oldest vineyards, along the La Raia stream

Exposure South-East

Growing system Guyot

Winemaking It is produced only in exceptional years and in small quantities. It is refined in barriques for about 18 months before being bottled



PIEMONTE D.O.C. PINOT NERO

An elegant and straightforward interpretation, produced in limited quantities, of a classic yet unexpected grape variety.

Vine 100% Pinot Noir

Vineyard The grapes are sourced next to the La Raia stream, 0,5 Ha

Exposure North

Growing system Guyot

Winemaking Produced only in the best vintages and in a very small quantities. It ages for 5 months in stainless steel, followed by 6 months in the bottle



PIEMONTE D.O.C. BARBERA BRUENTE

The typical Piedmontese red, with a precise balance between acidity and freshness.

Vine Barbera

Vineyard Grapes come from the various vineyards of the estate

Growing system Guyot

Winemaking Only in stainless steel



PIEMONTE D.O.C. BIANCO PASSITO

Another way to express, and love, Cortese.

Vine 100% Cortese

Vineyard The grapes come from the rows of the Medica vineyard

Growing system Guyot/cordon raised vines

Winemaking After the grapes have been carefully, handpicked they are delicately put on racks for about a month in a ventilated and cool area to benefit from the maturing process. After crushing, fermentation takes place in stainless steel. Next, the wine is aged for about 8 months in barriques

Madonnina vineyard and La Raia winery in the background (© Maurizio Milanese)





A glimpse of Tenuta Cucco and the castle of Serralunga d'Alba (© Donatella Di Cicco)



A GREAT AGEING BAROLO AND THE ORGANIC CHOICE

Tenuta Cucco is located in the centre of Serralunga d'Alba, at the roots of the renowned 14th century castle that dominates the whole Langhe region.

Serralunga d'Alba is considered the most important Barolo area, due to the longevity of its wines and its favourable microclimate.

The calcareous and clayey soil of this area lies on the Diano sandstones and the Lequio formation which trace back to more than 10 million years ago well before the rest of the Barolo region, which can be dated back to 5 million years ago. This soil – mostly sandy and marly on the surface – allows us

to obtain extremely long-lasting wines, acknowledged as some of the best **ageing Nebbiolos**.

In the 15 hectares of Tenuta Cucco's vineyards we don't limit ourselves to farming Nebbiolo for Barolo, but also Langhe Nebbiolo, Barbera d'Alba and Langhe Chardonnay.

TENUTA CUCCO HAS BEEN
AN ORGANIC CERTIFIED FARM SINCE 2018



TENUTA CUCCO AND ITS LAND

- The Barolos that come from Serralunga d'Alba are prone to ageing
- 15 hectares are farmed with Nebbiolo for Barolo, Langhe Nebbiolo, Langhe Chardonnay and Barbera d'Alba
- The selection process and low yields ensure high quality
- Grapes are rich in tannins and polyphenols, resulting from highly concentrated limestone and silt on the surface at such altitude
- Periodic actions of reclamation and replanting of areas not planted with vines to promote biodiversity
- Organic farming

TENUTA CUCCO CRUS

The Cerrati cru, its Vigna Cucco and the Bricco Voghera

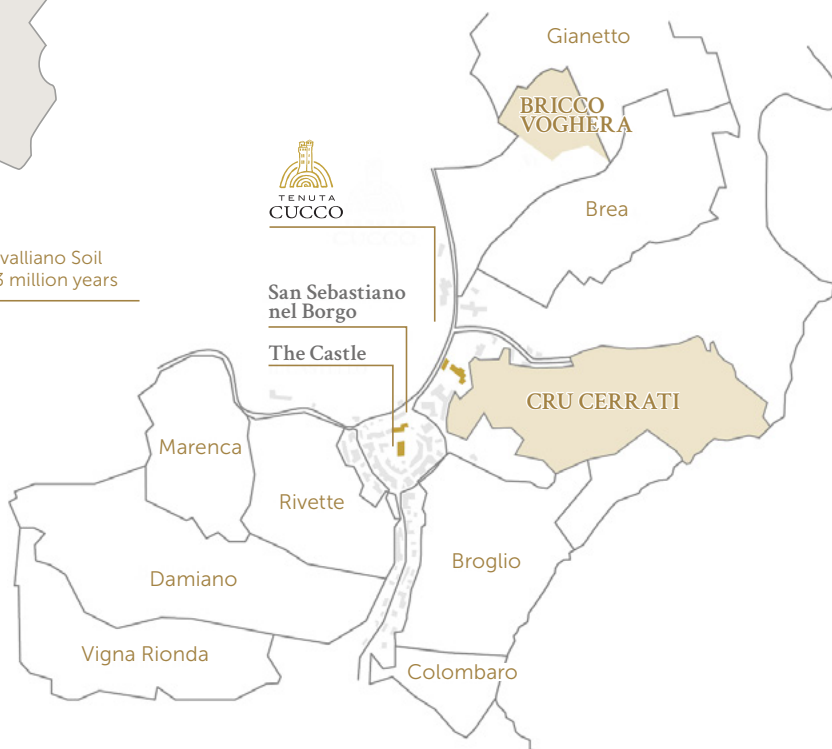
The current MGA (Additional Geographical Mention) "Cerrati" is one of the most well exposed crus of Serralunga d'Alba. The grapes from the highest part of the Cerrati have always been the most requested by local *negociants*. This area has been known as Vigna Cucco as far as we can document, and it is mentioned in the Barolo Historical Map by Renato Ratti. This part of the vineyard – where the white tuff is less deep, sun exposure is perfect and the vines are amongst the oldest – is used to produce our **Barolo Vigna Cucco Riserva**. From the 2017 vintage we added the **Barolo Bricco Voghera**: the clayey soil, which originates from the Lequio formation, and its Nord-West, Nord-East exposure, grant to this wine structure, freshness and finesse.



THE BAROLO LAND THE SOIL AGE



SERRALUNGA D'ALBA AND ITS CRUS



Our work in the cellar is a tribute to preserving the varietal characteristics of Langhe Nebbiolo. Over the years, we have found that our grapes express themselves best through the use of large Austrian oak barrels—a method we have chosen in full awareness that it requires, on average, longer ageing and production times.

Piero Rossi Cairo



BAROLO D.O.C.G. CERRATI VIGNA CUCCO RISERVA

From the highest area of the Cerrati cru, where limestone and tuff make the grapes rich in tannins and polyphenols, a great Barolo with ageing potential.

Vine 100% Nebbiolo

Production area "Cerrati" Additional Geographic Mentioning in Serralunga d'Alba, Vigna Cucco, Ha 1.5

Height 380-420 m a.s.l.

Exposure East

Soil Limestone/clay, shallow

Yield per hectare 5.000 Kg/Ha of grapes

Plants per hectare 4.000

Growing system Guyot

Ageing 36 months in French oak barrels (225 l)
about 36 months in the bottle



BAROLO D.O.C.G. BRICCO VOGHERA

A new cru for Tenuta Cucco, from one of the oldest vineyards in Serralunga d'Alba.

Vine 100% Nebbiolo

Production area "Bricco Voghera" Additional Geographic Mentioning in Serralunga d'Alba, Ha 2.5

Height 370-400 m a.s.l.

Exposure Nord-West, Nord-East

Soil Limestone/clay, shallow

Yield per hectare 6.000 Kg/Ha of grapes

Plants per hectare 4.000

Growing system Guyot

Ageing 30 months in traditional 25 HL barrels,
about 24 months in the bottle



BAROLO D.O.C.G. CERRATI

One of the most suited crus of Serralunga, our farm is the only one to commercialize it.

From high vineyards the best grapes for a great Barolo.

Vine 100% Nebbiolo

Production area "Cerrati" Additional Geographic Mentioning in Serralunga d'Alba, Ha 4

Height 260-400 m.a.s.l.

Exposure South, South-East

Soil Limestone/clay, shallow

Yield per hectare 6.000 Kg/Ha of grapes

Plants per hectare 4.000

Growing system Guyot

Ageing 30 months in traditional 25 HL barrels,
about 24 months in the bottle



BAROLO D.O.C.G. DEL COMUNE DI SERRALUNGA D'ALBA

Grapes derive from the Bricco Voghera and Cerrati areas, two Crus in Serralunga d'Alba.

A wine with a fresh, young and acidic profile.

Vine 100% Nebbiolo

Production area Plots of Cru Bricco Voghera and Cru Cerrati in Serralunga d'Alba

Height 260-405 m a.s.l.

Exposure Mainly East

Soil Limestone/clay, shallow

Yield per hectare 7.000 Kg/Ha of grapes

Plants per hectare 4.000

Growing system Guyot

Ageing 24 months in traditional 25 HL barrels,
at least 24 months in the bottle



LANGHE D.O.C. NEBBIOLO

A wine with gently expressed acidity that softens into sweet fruit, supported by discreet tannins. An authentic Nebbiolo, aged only in steel.

Vine 100% Nebbiolo

Height 260-400 m a.s.l.

Exposure Mainly East

Soil Limestone/clay

Yield per hectare 8.000 Kg/Ha of grapes

Plants per hectare 4.000

Growing system Guyot

Ageing In stainless steel tanks for 5 months, followed by about 6 months in the bottle before being released on the market



LANGHE D.O.C. ROSSO

A wine produced from a blend of Barbera, Merlot and Cabernet Sauvignon.

Vine Barbera, Cabernet Sauvignon and Merlot

Height 200 m a.s.l.

Exposure South, South-East and South-West

Soil Limestone/clay

Yield per hectare 8.000 Kg/Ha of grapes

Plants per hectare 4.000

Growing system Guyot

Ageing 12 months in French barriques (225 l)



LANGHE D.O.C. CHARDONNAY

Our expression of Chardonnay from grapes grown in the Gianetto cru in Serralunga d'Alba.

Vine 100% Chardonnay

Height 300-350 m a.s.l.

Exposure East

Soil Limestone/clay

Yield per hectare 7.000 Kg/Ha of grapes

Plants per hectare 4.000

Growing system Guyot

Ageing 12 months in French barriques (225 l) and partly in stainless steel



BARBERA D'ALBA D.O.C. SUPERIORE

It is produced from the selection of the best grapes from Elia vineyard in Roddi. A wine with a great structure.

Vine 100% Barbera

Production area Roddi

Height 200-250 m a.s.l.

Exposure South, South-East

Soil Limestone/clay

Yield per hectare 7.000 Kg/Ha of grapes

Plants per hectare 4.200

Growing system Guyot

Ageing 12 months in 25 HL barrels



LANGHE D.O.C. ROSATO IL ROSA

A fresh wine with seductive Belvedere rose hues and ancient rose scents.

Vine Cabernet Sauvignon, Merlot and Barbera

Production area Roddi

Height 200 m a.s.l.

Exposure South, South-East and South-West

Soil Limestone/clay

Yield per hectare 8.000 Kg/Ha of grapes

Plants per hectare 4.000

Growing system Guyot

Ageing Stainless steel tanks for 5 months



SPUMANTE BRUT METODO CLASSICO

An authentic spumante, with a delicate and persistent perlage. A great example of the Italian Brut tradition.

Vine 100% Pinot Noir

Harvest time First ten days of August

Yield per hectare 5.000-6.000 Kg/Ha of grapes

Plants per hectare 6.000-9.000

Growing system Guyot

Ageing On the lees



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