

Sergio Danieli's history

A Piedmontese oenologist, Danieli, with competence, farsightedness, sensitivity and great culture, has indicated a new and innovative path to be pursued to ensure that Italian viticulture evolves embracing the worldwide oenological demands and maintaining, at the same time, the peculiarities and distinctive traits of our Italian culture.

Analyzing the recent Italian wine history it is clear how Sergio Danieli's experiences have been the pilot project of many evolutions in the vineyards, in the winery and in the market.

He has never been very accustomed to dialogue with the Italian and foreign press precisely because he invested all his time in the study, in foreign exploration trips and in the vineyard.

It has always been defined as
"the innovative explorer"
of Italian wine in the world.

His actions have always had a pioneering character both in the art of making and in communicating wine through tasting experiences. He gave to his profession an innovative interpretation, strongly opposing a concept of the oenologist too tied to a sort of wine doctor.

He has never dispensed recipes to be applied to any territory, to any winery, identifying how the primary action of his profession is to support the work of nature combined with the final demand of the global consumer. In fact, wine is a human interpretation of nature, and to be of quality it must be able to tell the territory through its organoleptic characteristics.

Without history everything loses its meaning:
this is the awareness with which it faces every enological challenge.

Intuition, sensitivity and love for the classical culture and for the knowledge of innovation are the characteristics of the winemaker who have contributed to making every wine born out of his great attention.



1968's

1968 is the year of birth of the oenologist Sergio Danili (signature on labels) a life in continuous innovation.

He has dedicated his life to create a line of wines that express a specific character and a tasting that could merge more populations with different cultures.

Traveler and thinker, these three products are the synthesis of an ideation process born from afar. Strong, fruity, well balanced products. From the tasting it is possible to recognize the hand of the one who conceived them.

Moreover from the labels it is possible to have a clear vision on the fundamental concepts expressed:

Orange

the color of the sun, warm and source of life

Silver

symbol of elegance and magnificence

Gold

the metal in the world most precious, desired and coveted source of positive electricity.

The vine leaf is the brand that distinguishes the line. It represents the hope that survives even to the hardest tests, the rebirth after the devastation. The vine leaf confers security and confidence in one's destiny.

In conclusion,

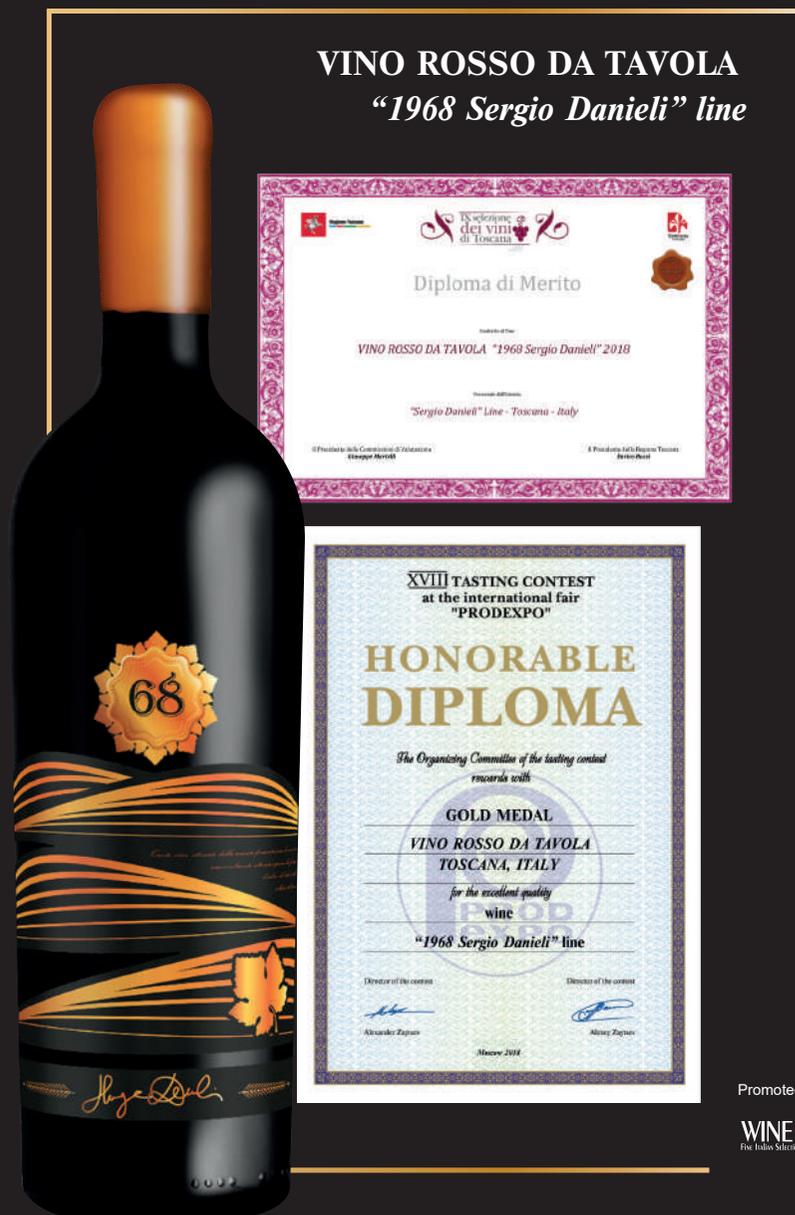
the one who will have the honor of tasting and having even one of the products presented will enjoy the success, the luck and the love that life reserves.



Toscana Rosso



Awards



Promoted by:

WINE TUBE^{EU}
The Italian Selection

Technical sheet

Tavola Rosso

Denomination: Tavola Rosso

Region: Piemonte

Type of land: Mineral and calcareous

Grapes: Merlot, Barbera and Cabernet

Harvest: from second week of September

Vinification: Traditional, with maceration of the crushed

Refining: Stainell steel for at least 6 months and other 6 months in bottle

Alcohol volume: 14%

Serving temperature: 19 – 21 °C

Tasting notes: It is red ruby coloured with purplish nuances with a young fruity aroma and pleasant vinous scent. It is a balanced and harmonious wine, which can perfectly accompany a whole meal.



Piemonte Rosso Doc



Awards



PIEMONTE ROSSO DOC "1968 Sergio Danieli" line



Promoted by:

WINE TUBE^{EU}
The Italian Selection

Technical sheet

Piemonte Rosso DOC

Denomination: Piemonte Rosso DOC

Region: Piemonte

Type of land: Mineral and calcareous

Grapes: Merlot and Barbera
in synergism

Harvest: from second week of
September

Vinification: Traditional, with maceration
of the crushed

Refining: in barriques for 9 – 12
months and other 6 months
in bottle

Alcohol volume: 14%

**Serving
temperature:** 18 – 20 °C

Tasting notes: Wine intense red in
colour, with aroma of
plums and red berries
fruit, refines in barrique
giving notes of softness
and spices, rightly tannic.
It well matches red meats
and cheeses.



Monferrato Rosso DOC



Awards



MONTEFERRATO ROSSO DOC "1968 Sergio Danieli" line



Promoted by:

WINE TUBE^{EU}
The Italian Selection

Technical sheet

Monferrato Rosso DOC

Denomination: Monferrato Rosso DOC

Region: Piemonte

Type of land: Mineral and calcareous

Grapes: Merlot and Barbera
in synergism

Harvest: from second week of
September

Vinification: Thermo-controlled
maceration, followed by
draining and soft pressing
at the end of the alcoholic
fermentation

Refining: in barriques for 12 months,
in bottle for 2 year

Alcohol volume: 15%

**Serving
temperature:** 18 – 20 °C

Tasting notes: Obtained from selected grapes,
aged in French oak barrels for
12 months, ruby red with violet
tones, intense nose of ripe red
berry fruits with a hint of vanilla
and toasted notes. It is a dry,
warm and velvety. Pairs perfectly
with complex dishes, roasted
meats, poultry and game
recipes and strong



Promoted by:

