

**Commanderij Osiris**

**16 Maart 2011 :**

**Fratelli Brovia**



*Wijncommanderij Osiris Gent*

# Where ?



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# Facts and Figures



- Winery started in 1863
- 16 ha of vineyards in Castiglione Falletto and in Serralunga d'Alba
- 55% Nebbiolo
- 25% Dolcetto
- 10% Barbera
- 60000 bottles / year

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# Filosofy

- Constant research of highest quality and purest expression of identity, besides fashions and trends:
  - Selection of parcels according to position and age
  - Great respect to the environment
  - Low hi-tech intervention and very natural winemaking process



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# Roero Arneis DOCG 2009

- Grape: 100% arneis
- Area of production: Vezza d'Alba
- Position: Altitude 340 m. South
- Ground type: prevalently sandy
- Vinification: stainless steel. After the maceration -around twelve hours long- follows the controlled fermentation at about 15 °C for 15 –20 days
- Ageing and refining: in stainless steel vats for 6 to 8 months

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# Dolcetto d'Alba DOC Vignavillej 2006

- Grape: 100% dolcetto
- Area of production: Castiglione Falletto and Serralunga d'Alba
- Position: Altitude 330 m South – West, South - East and South
- Ground type: Clay and limestone
- Vinification: stainless steel for 7-8 days. Temperature 28°C - 30°C
- Ageing and refining: in stainless steel vats for 9 – 18 months

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# Barbera d'Alba DOC Sori del Drago 2008

- Grape: 100% barbera
- Area of production: Castiglione Falletto and Serralunga d'Alba
- Position: Altitude 330 m South – West, South - East and South
- Ground type: Clay and limestone
- Vinification: stainless steel for 7-8 days. Temperature 28°C - 30°C
- Ageing and refining: in stainless steel vats for 15 – 18 months

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# Nebbiolo d'Alba DOC Valmaggione 2005

- Grape: 100% nebbiolo
- Area of production: Vezza d'Alba
- Position: Altitude 340 m South
- Ground type: prevalently sandy
- Vinification: stainless steel for 10-15 days.  
Temperature 28°C - 30°C
- Ageing and refining: in stainless steel vats for 12  
– 18 months

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# Barolo DOCG Rocche 2005

- Grape: 100% nebbiolo
- Area of production: Castiglione Falletto (Rocche vineyard)
- Position: Altitude 350 m South – East
- Ground type: prevalently sandy
- Year: 1966
- Vinification: concrete tanks for around 20 days.  
Temperature 28°C - 30°C
- Ageing and refining: in oak barrels (30-40 HI) for 24 – 38 months

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# Barolo DOCG Ca'Mia 2005

- Grape: 100% nebbiolo
- Area of production: Serralunga d'Alba (Brea vineyard)
- Position: Altitude 350 m South – East
- Ground type: Clay and limestone
- Year: 1955
- Vinification: concrete tanks for around 20 days.  
Temperature 28°C - 30°C
- Ageing and refining: in oak barrels (30-40 Hl) for 24 – 38 months

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# Barolo DOCG Villero 2001

- Grape: 100% nebbiolo
- Area of production: Castiglione Falletto (Villero vineyard)
- Position: Altitude 340 m South – West
- Ground type: Clay and limestone
- Year: 1961
- Vinification: concrete tanks for around 20 days.  
Temperature 28°C - 30°C
- Ageing and refining: in oak barrels (30-40 Hl) for 24 – 38 months

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# Dolcetto d'Alba DOC Solatio 2007

- Grape: 100% dolcetto
- Area of production: Serralunga d'Alba (Brea vineyard)
- Position: Altitude 340 m South – East
- Ground type: Clay and limestone
- Year: 1967
- Vinification: stainless steel for around 10 days.  
Temperature 28°C - 30°C
- Ageing and refining: in stainless steel vats for 10 – 18 months

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# Pricing

- Wijn 1: € 15.26
- Wijn 2: € 11.45
- Wijn 3: € 14.33
- Wijn 4: € 18.42
- Wijn 5: € 47.56
- Wijn 6: € 47.56
- Wijn 7: € 47.56 (niet meer verkrijgbaar)
- Wijn 8: € 32.25

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