

Le Marie

Viso Classico

Situated in the slightly obscure sub-region of Barge in western Piedmont, not far from the French border, the Raviolo family produces distinguished wines that are refreshing and authentic expressions of this rather unknown area. Their beautiful vineyards are situated at the foot of Mount Viso at an altitude of almost 500 meters. Here the soil is composed of red slate and minerals, translating into wines with power, distinctive minerality and bright acidity.

Le Marie is run and operated by Valerio Raviolo with the help of his wife Luigina and children Simona and Daniele, all whom are integrated into winemaking and all sales & marketing operations. The family organically farms 10 ha of indigenous varietals, some vines which are up to 100 years of age. As a result, the wines express the distinct purity that come from natural techniques while maintaining a certain brightness and fresh character.

PIEMONTE



Winery Location: Pinerolo, Cuneo, Piedmont, Italy

Name of Wine: Named for the method the wine is made

Grape(s): 50% Chardonnay 50% Pinot Nero

Designation: Spumante di Qualita' Metodo Classico

Vineyard Sources: Assarti

Vineyard Size: 0.2 hectares, 380m above sea level

Age of Vines: Oldest vines up to 16 years of age

Soil: Red schist with clay

Skin Maceration Time: 1day

Fermentation & Aging:

Temperature controlled primary fermentation followed by secondary fermentation and aging on the yeasts for 52 months in the bottle

Annual Production: 1,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 57 ppm

Filtration agents? Paper filters only

Stabilization agents? Cold stabilization only

Yeast utilized - Locally selected organic yeast

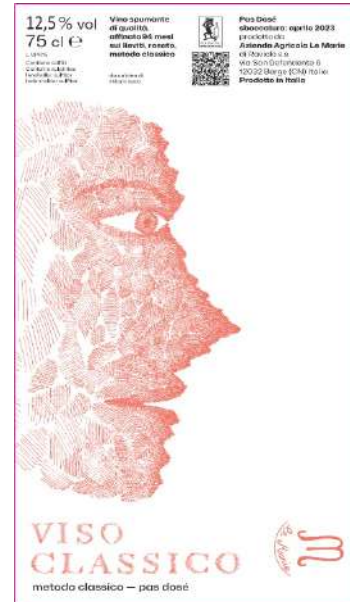
Organic/Biodynamic? Organic practices but not certified

Le Marie

Viso Classico Rose

Situated in the slightly obscure sub-region of Barge in western Piedmont, not far from the French border, the Raviolo family produces distinguished wines that are refreshing and authentic expressions of this rather unknown area. Their beautiful vineyards are situated at the foot of Mount Viso at an altitude of almost 500 meters. Here the soil is composed of red slate and minerals, translating into wines with power, distinctive minerality and bright acidity.

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PIEMONTE



Winery Location: Pinerolo, Cuneo, Piedmont, Italy

Name of Wine: Named for the method and color

Grape(s): Unique blend of Barbera, Freisa, Bonarda, Chatus, Neretta Cuneese, Dolcetto

Designation: Spumante di Qualita' Metodo Classico

Vineyard Sources: Assarti

Vineyard Size: 0.9 hectares, 380m above sea level

Age of Vines: Oldest vines up to 80 years of age

Soil: Red schist with clay

Skin Maceration Time: 1day

Fermentation & Aging:

Temperature controlled primary fermentation followed by secondary fermentation and aging on the yeasts for 94 months in the bottle

Annual Production: 5,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 57 ppm

Filtration agents? Paper filters only

Stabilization agents? Cold stabilization only

Yeast utilized - Locally selected organic yeast

Organic/Biodynamic? Organic practices but not certified

Le Marie

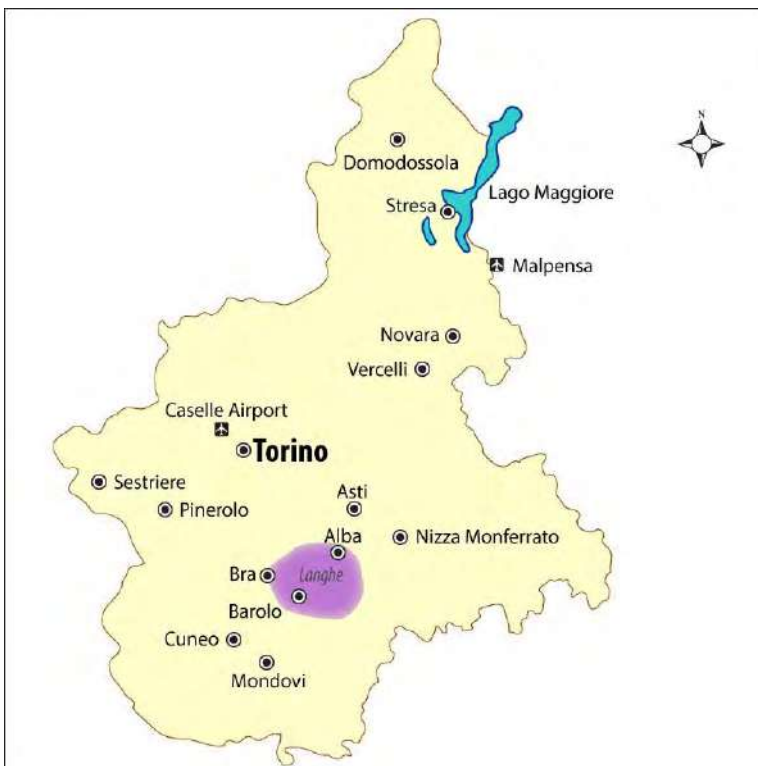
Blanc de Lissart

Situated in the slightly obscure sub-region of Barge in western Piedmont, not far from the French border, the Raviolo family produces distinguished wines that are refreshing and authentic expressions of this rather unknown area. Their beautiful vineyards are situated at the foot of Mount Viso at an altitude of almost 500 meters. Here the soil is composed of red slate and minerals, translating into wines with power, distinctive minerality and bright acidity.

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PIEMONTE



Winery Location: Pinerolo, Cuneo, Piedmont, Italy

Name of Wine: Lissart is dialect for 'Assarti' where the vineyards are located

Grape(s): 100% Malvasia

Designation: Vino Bianco

Vineyard Sources: Assarti and Ripioia

Vineyard Size: 2 hectares, 380-450m above sea level

Age of Vines: Oldest vines up to 10 years of age

Soil: Red schist and clay

Skin Maceration Time: 1 day

Fermentation & Aging:

Temperature controlled fermentation followed by aging in stainless steel for 6-8 months

Annual Production: 12,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 66 ppm

Filtration agents? Paper filters only

Stabilization agents? Cold stabilization only

Yeast utilized - Locally selected organic yeasts

Organic/Biodynamic? Organic practices but not certified

Le Marie

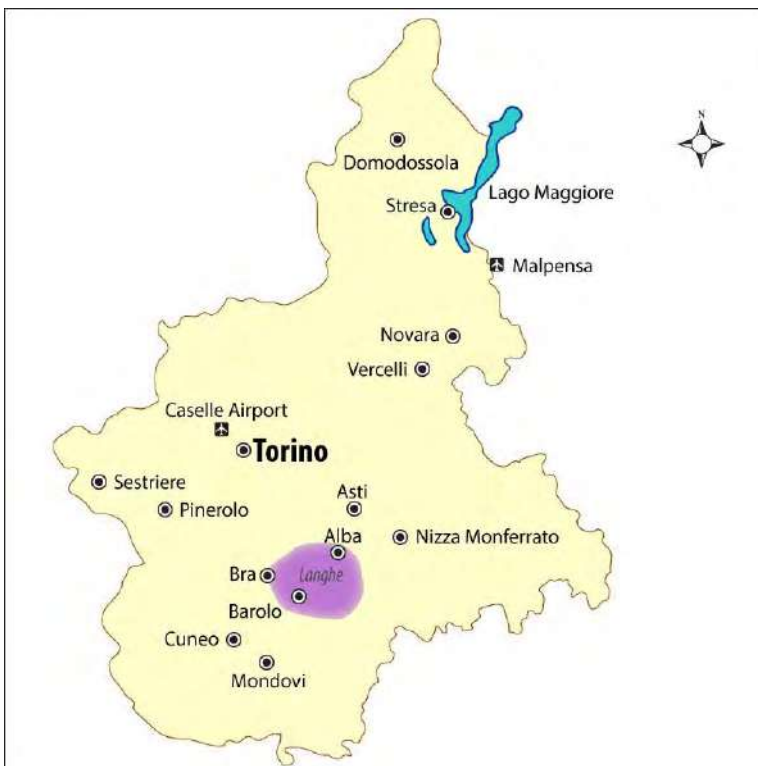
Colombe

Situated in the slightly obscure sub-region of Barge in western Piedmont, not far from the French border, the Raviolo family produces distinguished wines that are refreshing and authentic expressions of this rather unknown area. Their beautiful vineyards are situated at the foot of Mount Viso at an altitude of almost 500 meters. Here the soil is composed of red slate and minerals, translating into wines with power, distinctive minerality and bright acidity.

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PIEMONTE



Winery Location: Pinerolo, Cuneo, Piedmont, Italy

Name of Wine: Colombe is the name of the vineyard

Grape(s): 100% Barbera

Designation: Pinerolese Barbera DOC

Vineyard Sources: Assarti, in the ancient village of Barge

Vineyard Size: 0.5 hectares, 380m above sea level

Age of Vines: Oldest vines up to 16 years

Soil: Red schist and clay

Skin Maceration Time: 15 days

Fermentation & Aging:

Temperature controlled fermentation followed by aging in stainless steel for 6 months and another 18 months in 25HL French barrels before bottling

Annual Production: 3,500 bottles per year

Additional Technical Information:

Sulfites (ppm) - 26 ppm

Filtration agents? Paper filters only

Stabilization agents? Cold stabilization only

Yeast utilized - Locally selected organic yeasts

Organic/Biodynamic? Organic practices but not certified

Le Marie

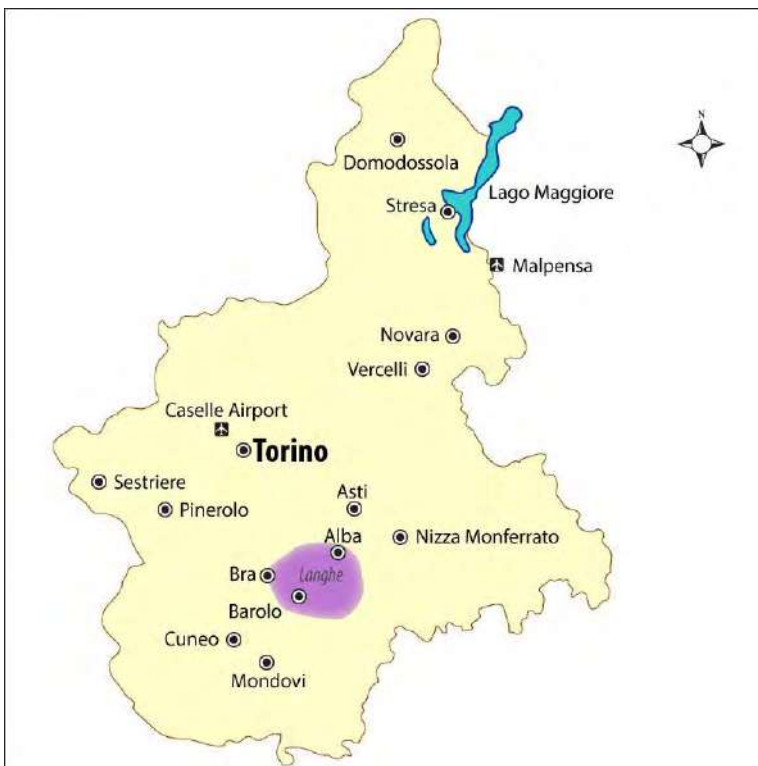
Debarges

Situated in the slightly obscure sub-region of Barge in western Piedmont, not far from the French border, the Raviolo family produces distinguished wines that are refreshing and authentic expressions of this rather unknown area. Their beautiful vineyards are situated at the foot of Mount Viso at an altitude of almost 500 meters. Here the soil is composed of red slate and minerals, translating into wines with power, distinctive minerality and bright acidity.

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PIEMONTE



Winery Location: Pinerolo, Cuneo, Piedmont, Italy

Name of Wine: Named after Barge, where the winery is located (very close to France, hence the spelling)

Grape(s): 100% Nebbiolo

Designation: Pinerolese Rosso DOC

Vineyard Sources: Assarti

Vineyard Size: 2 hectares, 380m above sea level

Age of Vines: Oldest vines up to 16 years of age

Soil: Red schist and clay

Skin Maceration Time: 20 days

Fermentation & Aging:

Temperature controlled fermentation followed by aging in stainless steel for 6 months and an additional 18 months in of 25HL Slavonian botti and neutral barriques

Annual Production: 6,200 bottles per year

Additional Technical Information:

Sulfites (ppm) - 86 ppm

Filtration agents? Paper filters only

Stabilization agents? Cold stabilization only

Yeast utilized - Locally selected organic yeasts

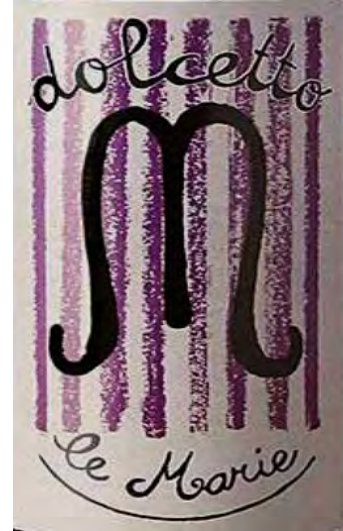
Organic/Biodynamic? Organic practices but not certified

Le Marie

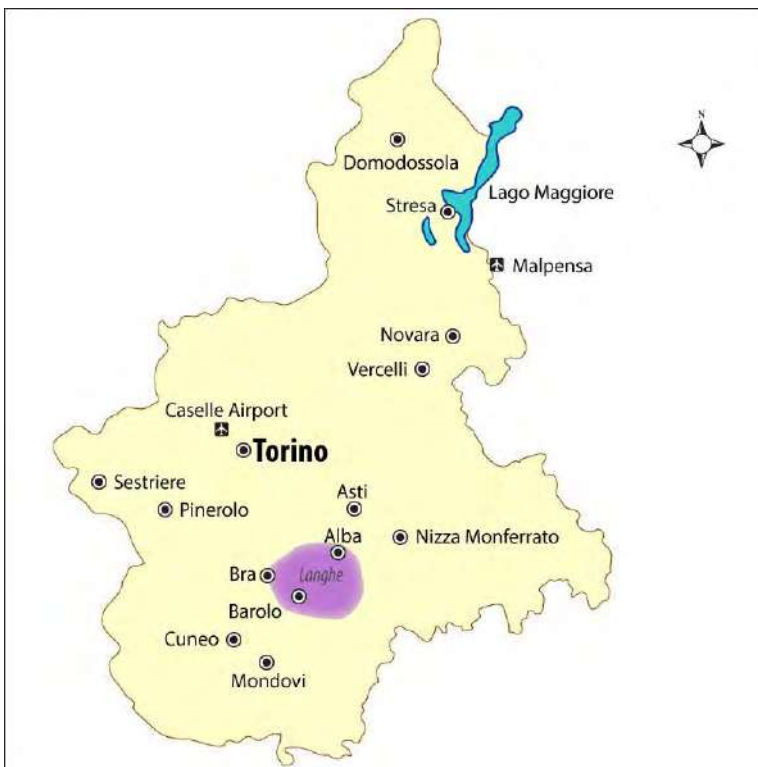
Dolcetto

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PIEMONTE



Winery Location: Pinerolo, Cuneo, Piedmont, Italy

Name of Wine: Dolcetto is the name of grape

Grape(s): 100% Dolcetto

Designation: Pinerolese Dolcetto DOC

Vineyard Sources: Assarti

Vineyard Size: 0.71 hectares, 380m above sea level

Age of Vines: Oldest vines up to 20 years of age

Soil: Red schist and clay

Skin Maceration Time: 4 days

Fermentation & Aging:

Temperature controlled fermentation and aging in stainless steel for 6-8 months

Annual Production: 5,200 bottles per year

Additional Technical Information:

Sulfites (ppm) - 30 ppm

Filtration agents? Paper filters only

Stabilization agents? Cold stabilization only

Yeast utilized - Locally selected organic yeast

Organic/Biodynamic?

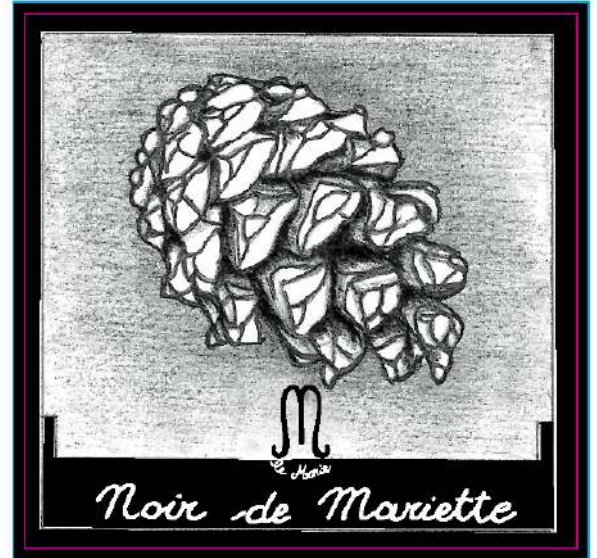
Organic practices but not certified

Le Marie

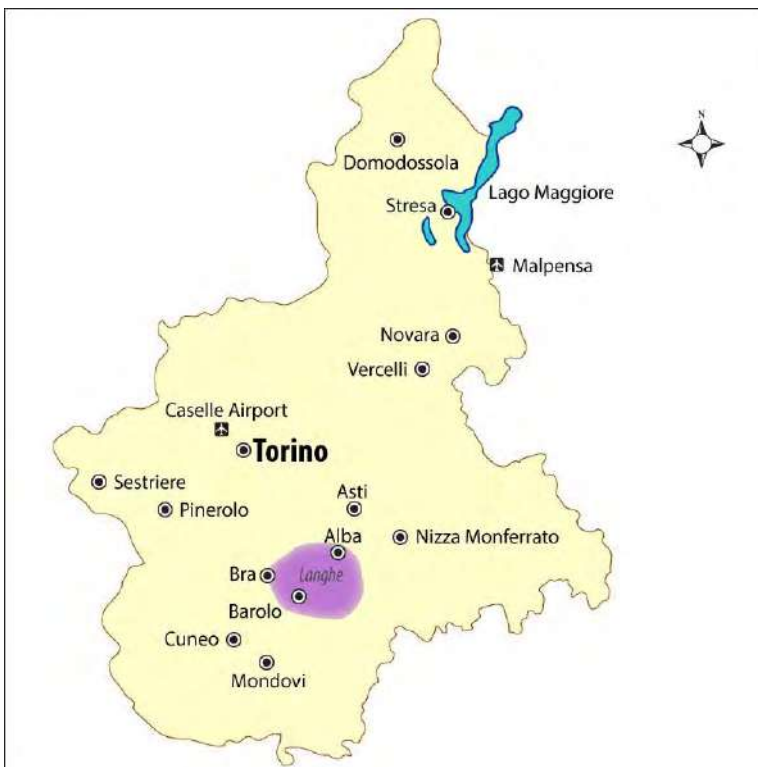
Noir de Mariette

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PIEMONTE



Winery Location: Pinerolo, Cuneo, Piedmont, Italy

Name of Wine: Mariette is the vineyard name

Grape(s): 100% Pinot Noir

Designation: Piemonte Pinot Nero DOC

Vineyard Sources: Assarti

Vineyard Size: 0.71 hectares, 380m above sea level

Age of Vines: Oldest vines up to 20 years of age

Soil: Red schist and clay

Skin Maceration Time: 8-10 days

Fermentation & Aging:

Temperature controlled fermentation with frequent pumpovers is followed by malolactic fermentation and then refinement 6-9 months in 2nd/3rd passage barriques

Annual Production: 1,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 30 ppm

Filtration agents? Paper filters only

Stabilization agents? Cold stabilization only

Yeast utilized - Locally selected organic yeast

Organic/Biodynamic?

Organic practices but not certified

Le Marie

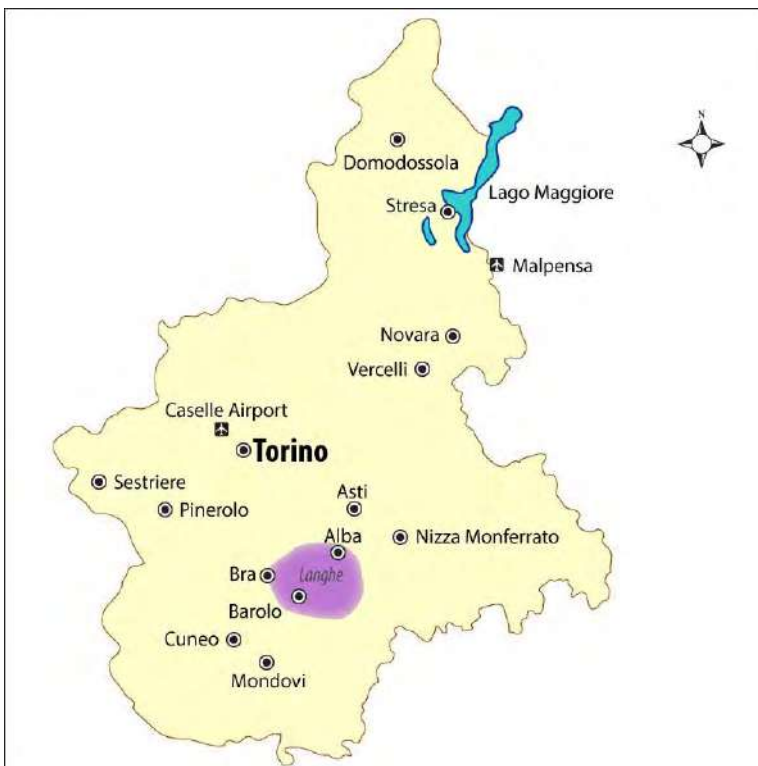
Rouge de Lissart

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PIEMONTE



Winery Location: Pinerolo, Cuneo, Piedmont, Italy

Name of Wine: Lissart is dialect for 'Assarti' where the vineyards are located

Grape(s): Unique blend of Barbera, Freisa, Bonarda, Chatus, Neretta Cuneese, Dolcetto

Designation: Pinerolese Rosso DOC

Vineyard Sources: Assarti

Vineyard Size: 0.7 hectares, 380m above sea level

Age of Vines: Oldest vines up to 80 years of age

Soil: Red schist and clay

Skin Maceration Time: 6 days

Fermentation & Aging:

Temperature controlled fermentation and aging in stainless steel for 8-10 months

Annual Production: 4,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 35 ppm

Filtration agents? Paper filters only

Stabilization agents? Cold stabilization only

Yeast utilized - Locally selected organic yeast

Organic/Biodynamic? Organic practices but not certified

Le Marie

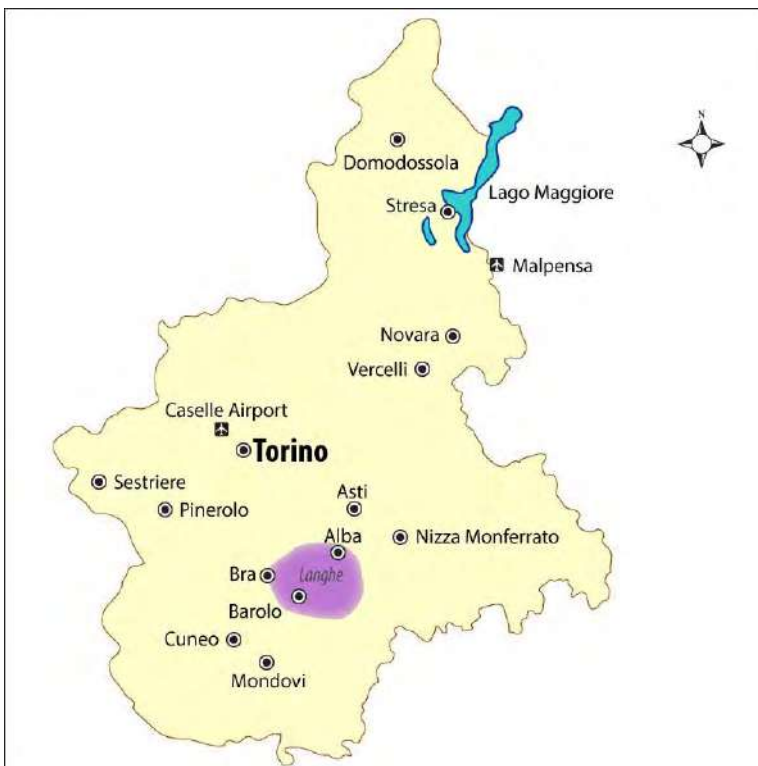
Sant'Agostino

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PIEMONTE



Winery Location: Pinerolo, Cuneo, Piedmont, Italy

Name of Wine: Sant'Agostino is the name of the vineyard

Grape(s): 100% Arneis

Designation: Vino Bianco

Vineyard Sources: Assarti

Vineyard Size: 0.5 hectares, 380m above sea level

Age of Vines: Oldest vines up to 15 years of age

Soil: Red schist with clay

Skin Maceration Time: 1day

Fermentation & Aging:

Temperature controlled fermentation and aging in stainless steel for 6-8 months

Annual Production: 4,000 bottles per year

Additional Technical Information:

Sulfites (ppm) - 94 ppm

Filtration agents? Paper filters only

Stabilization agents? Cold stabilization only

Yeast utilized - Locally selected organic yeasts

Organic/Biodynamic?

Organic practices but not certified