



www.cascinalongoria.com

THE HISTORY

Everything began in 1894 when the great grandfather Giovanni bought a farmhouse named, later, **Cascina Longoria.**

THE AGRITOURISM

In the heart of Langhe and surrounded by vineyards, in Neive, Ornella takes care about the agritourism.

THE WINERY

From the vineyard to the bottle. Opened in 1980, the winery is still growing and producing noble wines.

THE HISTORY

*Pensai a quanti luoghi ci sono nel mondo
che appartengono così a qualcuno,
che qualcuno ha nel sangue e nessun altro li sa.*

Il diavolo sulle colline — Pavese

*Our Growth
Continues...*

**IN ALL THESE YEARS
THANKS TO THE PUR-
CHASE OF NEW LANDS
AND THE INTEGRATION
OF NEW ACTIVITIES FOR
THE WINE PRODUCTION,
OUR VINERY HAS NEVER
STOPPED EXPANDING
AND RENEWING.**

Giovanni Toso bought Cascina Longoria in 1894. Cascina Longoria is a historical farmhouse located at the Eastern hill of Neive – a beautiful hamlet surrounded by vineyards. From here, our wine story has begun. At the time all our fields were used for agricultural activities like for example the wheat cultivation and cattle farm. As for the vineyards, they were mostly used to produce home-made wine and the rest of the grapes was sold at the grape market.

Carlo, who is Giovanni's youngest son, had three sons named Natale, Giovanni and Antonio. The three brothers together agreed to concentrate their resources in the wine trade and so they bought another farmhouse called "Malvitate" and a new vineyard "Saccati", both in the near village "Castagnole delle Lanze". From "Saccati" and thanks to its strategical location, they decided to start the production of the sweet, perfumed and pleasant Moscato wine. The wine market is growing fast and soon

Cascina Longoria is popular on national level.

However, Natale is the only one from the three brothers to get married. His sons are Carlo and Corrado and nowadays they take care of the winery. In 1979, Carlo accomplished his studies in Viticulture and Oenology and he has taken over the oenological part of Cascina Longoria. Then, Corrado decided to take care about the agronomical production. After one year the new winery was open.

In 1991, the main property was bought: a farmhouse called "Le Doti". "Le Doti" was built in the 17th century and



First Barbaresco's label



Historical foto of Toso's family. From the left the sons Adalgisa, Giovanni, Antonio and Teresa; in the center the parents Clotilde and Carlo with Christmas. (Alba-1931)

The winery



it has its own Barbaresco vineyard. It is in Neive, precisely on the top of the hill "Bordini". Soon, new lands and areas became part of Cascina Longoria and all the wine production methods were improved to satisfy the growing demand.

Later, in 2004 Carlo and Corrado decided to open an agriturismo in Cascina Longoria. Since that time Ornella, who is Corrado's wife, takes care about all the activities linked with the agriturismo. Both Cascina Longoria and Le Doti have their own rooms for wine tasting and people can buy wine directly there. Nowadays, Cascina Longoria has 40 hectares from which 20 are for vineyards.

Giovanni's big dream is now granted by Alessandra (Carlo's daughter) and Davide (Corrado's son), who are already part of the company.

THE AGRITOURISM



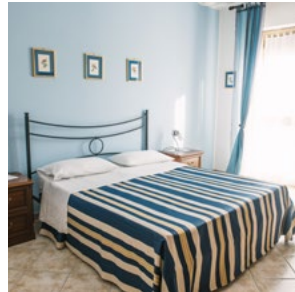
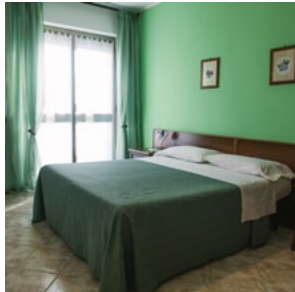


*Un paese ci vuole,
non fosse che per il gusto
di andarsene via.*

*Un paese vuol dire non essere soli,
sapere che nella gente,
nelle piante, nella terra
c'è qualcosa di tuo,
che anche quando non ci sei resta ad aspettarti.*

La luna e i falò — Pavese

The rooms of agritourism



In Neive, in the heart of Langhe, surrounded by vineyards, there's the agritourism "Cascina Longoria". If you want to relax and spend beautiful time in the nature, come and visit us: it will be a memorable experience!

The agritourism counts six rooms (1 triple and 5 double rooms), each room has a private restroom and

free Wi-Fi. Our traditional home-made Piedmontese breakfast with freshly baked bread, marmalades, salami and cheese will give you all the energy you need to enjoy our panoramic swimming-pool. In addition, thanks to our tour "walking between vineyards and winery", you can taste all our selection of wines and visit our cellar with Carlo and Corrado, who will explain

you everything about their wines.

Cascina Longoria is in Neive, just a few steps further from the historical center and thanks to his perfect location, you can also reach other small villages in the Barbaresco area (Treiso, Barbaresco) and of course the beautiful city of Alba.



Cascina Longoria

A typical home made breakfast



Our services:



Private restroom



Free Wi-fi



Free parking area



Breakfast is included



Swimming pool



Wine tasting and tour in the cellar with the winemakers.

Double room _____ 80/90 €
Triple room _____ 100 €



THE WINERY

In campagna, dopo una giornata di lavoro, gli uomini alzavano il bicchiere di vino all'altezza del viso, lo osservavano, gli facevano prendere luce prima di berlo con cautela.

Pierre Sansot



Oak barrels of winery

The winery

The silence...

**IT IS WITH SILENCE,
HUMIDITY
AND NATURAL
TEMPERATURE
OF THE WINERY THAT
THE BEST WINES ARE
PRODUCED.**

From the harvest to the barrique: the grapes are turned into wine.

To produce great and fine wines, Carlo and his nephew Davide work their vineyards with professionalism and devotion. However, thanks to their talents and their studies, Carlo and Davide could find the perfect balance between the tradition and the technology.

Opened in 1980, the winery has been improved a lot to enhance the whole production. The winery is divided in three areas: bottling and labelling, vinification, aging and refining. The first two areas are closed to the vinification one (for those

wines that do not need to age in oak barrels, the vinification takes place in inox tanks). The third area is dedicated to the aging and refining processes that take place in our unique oak barrels. In addition, we have a special small barrel for our Barbera wine "Ardote". It is with silence, humidity and natural temperature of the winery that the best wines are produced.

Nebbiolo grape of Cascina Longoria





OUR WINES

I veri intenditori non bevono vino: degustano segreti.

Salvador Dalí



Langhe Arneis DOC

Grape: Arneis

Vineyard location: Neive – Cascina Longoria

Volume: 13% vol ca

Colour: straw with green shadows

It is recommended to drink this wine young. Its smell is fresh and elegant with some fruity notes. The Langhe Arneis DOC is a perfect match with starters and fish dishes and, in addition, in Piedmont we drink it as an aperitif wine.

Dolcetto d'Alba DOC

Grape: Dolcetto

Vineyard location: Coazzolo – Località Pranda

Volume: 14% vol ca

Colour: intense red

The traditional Piedmontese table wine. The Dolcetto d'Alba DOC aged in inox tanks until Spring and then it is bottled. Its taste is particular: dry, a bit sour and acid. This wine is recommended with Piedmontese starters, salami, stews, white meat and fresh cheese.

Barbera d'Alba Superiore "Ardote" DOC

Grape: Barbera

Vineyard location: Neive – Cascina Le Doti (Ardote)

Volume: 14% vol ca

Colour: ruby-red when young and garnet-red after the aging

This wine is aged for 12 months in wood barrels in order to be "Superiore" (superior). Thanks to the fine barrels, the Barbera d'Alba Superiore "Ardote" has a bit of tannins and its acidity is sharpened. This wine gets its full-bodied taste only after the aging. The best match for this wine is with first courses and meat main courses.



Langhe Nebbiolo DOC

Grape: Nebbiolo

Vineyard location: Neive – Cascina Le Doti

Volume: 14,5% vol ca

Colour: garnet-red with ruby-red and orange shades

The Langhe Nebbiolo DOC is aged for two years in oak barrels.

Its perfume reminds blackberries, raspberries, rose petals, cherry flowers, vanilla and spices. This wine is dry, full-bodied, tannic and gentle and elegant at the same time.

Barbaresco "Bordini" DOCG

Grape: Nebbiolo da Barbaresco

Vineyard location: Neive – Cascina Le Doti, cru "Bordini"

Volume: 14,5% vol ca

Colour: bright and sparkling ruby-red with garnet-red shade

The Barbaresco DOCG is obtained from pure Nebbiolo grapes. The refining process lasts two years with 18 months in a barrique (dimension: 225 liters). This wine is perfectly ready between the 5th and the 10th year and the Barbaresco is produced only in Neive, Treiso, Barbaresco and Alba.



Metodo classico CENTOVENTI

Grape: Pinot Nero

Volume: 12,5% vol ca

Taste: pleasant, fine, elegant with sparkling notes

This wine was born for the 120th anniversary of the winery. The Metodo Classico CENTOVENTI is refined and re-fermented in the bottle for minimum 36 months, then it is disgorged without adding sugar and aromas.



Piasì – vino passito

Grape: Moscato

Volume: 15,5%

Sweet wine obtained with dried grapes. Thanks to its high sugar level, the Piasì is recommended with cheese and dessert.



WINE TASTINGS AND TOURS

Il vino è un composto di umore e luce.

Galileo Galilei



The Wine tasting room in Cascina Le Doti

**WOULD YOU LIKE TO SPEND
A GREAT WEEKEND IN THE
HEART OF LANGHE? AND,
ARE YOU CURIOUS ABOUT
THE WHOLE VINIFICATION
PROCESS?**

We organize tours for you! Our tours are from the vineyards to the winery plus you can experience the harvest with us and enjoy the bottling process as well!

You can try and buy all our wines at Cascina Longoria and Cascina Le Doti. If you cannot come to us, we ship our wines all around the world! For groups and tour operators we organize tasting packages with traditional food.

Our packages are the following:

Wine tasting & local products like salami and cheese;

Wine tasting & lunch (traditional fresh home-made food).



Historic vineyard of Barbera Ardote



Cascina Le Doti



CONTACT

Room booking

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Tours and wine tasting

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