

CANTINA ASOTOM

Category: Cantine
business description:

Off the most beaten wine tourist tracks, in a small village of just 23 souls immersed in the hills, close to Moncalvo, is Astom, Tommaso's winery, an eccentric vigneron who has been making Vini Vivi e Dimenticati (Living and Forgotten Wines) since 2004, recovering vines which had been slowly forgotten about and giving value to their story. Our wines are personal wines, natural, the result of intuition, technique and the time that each vine needs to express itself at its best. Each bottle has a story to tell and emotions to make people feel. In the ground, we use tradition merged with special techniques (such as microorganisms and essential oils) which allow us to better protect and connect with the surrounding environment to obtain healthy and unique products. With the same philosophy, we also produce EVO oil and fruit. We open the door of our winery for tastings (also evening tastings) and fun and original EXPERIENCES IN THE CELLAR such as "Create your wine" or "Must is a must" and much more. Wines produced: Barbera (3 types, including one raisin wine), Grignolino, Freisa, dry black Malvasia, Timorasso, Cortese, and for the label dedicated to experimentation, Sauvignon blanc. We make white, orange, red, rosé and raisin wines.

phone: +39 328 069.2640

Phone 2: +39 333 893.3379

E-mail: asotom@hotmail.it

Guided visits: Yes

Web Site: <http://asotom.it/>

producer: Tommaso Gallina

Assessment

Noted in guide book: High

Prestige of the place: High

Periods opening

Always valid on request

Links

<https://www.asotom.it/creazioni/>

Photos



