



CASA GRENGHE

San Damiano d'Asti

Fine Wines of Monferrato



The Story of Casa Grenghe

Casa Grenghe was born from a spontaneous encounter, from genuine friendships and a shared passion for wine — experienced above all as emotion, storytelling, and memory.

It is around a glass, in the unhurried rhythm of shared moments, that the idea took shape: to celebrate the extraordinary territory of Monferrato through wines capable of moving the senses, telling a story, and speaking sincerely to those who choose them.

The selection focuses on small, family-run wineries — places where daily work in the vineyard and cellar is rooted in inherited gestures, meticulous attention to detail, and constant dedication. From each producer, we choose the wine that best represents their identity — the one that embodies character, authenticity, and vision.

Today, Casa Grenghe is an ideal place — even before being a physical one — where these limited-production “gems” find both space and voice. A project created for those who seek in wine not only quality, but a conscious experience, capable of uniting terroir, passion, and emotion in every glass.

We select only excellence.

The selection of grapes and wines is carried out in collaboration with sommeliers and oenologists, ensuring exclusively finished products of the highest standard.



CASA GRENGHE
San Damiano d'Alto



Brut Metodo Classico – Privè

Denomination: Spumante Metodo Classico

Grape Variety: 100% Arneis

Production Area: Piedmont, Municipality of Benevello

Serving Temperature: 8–10°C (46–50°F)

Displays a luminous straw yellow color, with an elegant mousse and a very fine, persistent perlage.

On the nose, it opens with a delicate and refined bouquet, expressing the slow bottle fermentation and subsequent aging on the lees, which enhance its finesse and balance.

On the palate, it is fresh and harmonious, with elegance and refinement that make every sip a pleasurable experience.

Ideal pairings include refined appetizers, fish dishes, shellfish, and raw preparations; also perfect as a sophisticated aperitif or to accompany special moments.



Brut Rosé Metodo Classico 120 mesi

Denomination: Spumante Rosé Metodo Classico

Grape Variety: 100% Nebbiolo

Production Area: Piedmont, Municipality of Benevello

Serving Temperature: 5–8°C (41–46°F)

Displays a delicate and luminous pale pink color, elegant and refined, with a fine and persistent mousse and an extremely fine, continuous perlage.

On the nose, it reveals a complex and highly refined bouquet, the result of an exceptionally long 120-month aging on the lees, imparting aromatic depth, balance, and extraordinary elegance, with delicate evolved nuances reflecting the nobility of Nebbiolo.

On the palate, it is structured, creamy, and harmonious, with perfectly integrated freshness and a long, persistent finish.

Ideal pairings include haute cuisine, raw fish preparations, shellfish, and refined dishes; also perfect as a contemplative wine for special occasions.



CASA GRENGHE
San Damiano d'Alba



Alta Langa Rosé Extra Brut

Denomination: Alta Langa DOCG

Grape Variety: 85% Pinot Nero, 15% Chardonnay

Production Area: Piedmont, Municipality of Benevello

Serving Temperature: 8–10°C (46–50°F)

Displays a bright rosé color, with a fine mousse and an elegant, persistent perlage.

On the nose, it reveals delicate and refined aromas, with subtle floral and fruity notes that reflect the softness of Pinot Nero and the freshness of Chardonnay.

On the palate, it is harmonious and lively, with fine bubbles that enhance an elegant and well-balanced structure, making it ideal for a refined and enjoyable tasting experience.

Recommended pairings range from seafood and shellfish appetizers to light dishes, as well as convivial moments such as sophisticated aperitifs.



Roero Arneis

Denomination: Roero Arneis DOCG

Grape Variety: 100% Arneis

Production Area: Piedmont, Roero

Serving Temperature: 8–10°C (46–50°F)

Displays an intense and bright straw yellow color, luminous to the eye.

On the nose, it opens with a fresh and fragrant profile, dominated by fruity notes of peach and apricot, complemented by a delicate floral touch that enhances its elegance.

Full-bodied and harmonious on the palate, it is supported by a well-defined body and a savory streak, providing balance, freshness, and a pleasant persistence.

Ideal pairings include light appetizers, fish dishes, white meats, and fresh cheeses. Also excellent as an aperitif wine, thanks to its finesse and drinkability.



CASA GRENGHE
San Damiano d'Alba

Barbera d'Asti Superiore



Denomination: Barbera d'Asti Superiore DOCG

Grape Variety: 100% Barbera

Production Area: Piedmont, Cisterna d'Asti

Serving Temperature: 18°C (64°F)

Displays a bright ruby red color with vivid, deep reflections. On the nose, it opens with an ethereal and harmonious bouquet, characterized by hints of dried fruit and delicate balsamic notes, a result of six months' aging in French oak barrels, followed by an equal period of bottle maturation.

Rich and enveloping on the palate, with subtle woody notes blending seamlessly with the wine's natural softness, providing elegance and structure. The aromatic persistence is pleasant and balanced, culminating in a warm and rounded finish.

Ideal pairings include red meats, roasts, braised dishes, and aged cheeses. Also well-suited to traditional Piedmontese cuisine, enhancing flavors without overpowering them.

Barbera d'Asti Superiore - Limited Edition



Denomination: Barbera d'Asti Superiore DOCG

Grape Variety: 100% Barbera

Production Area: Piedmont, Cisterna d'Asti

Serving Temperature: 18°C (64°F)

Displays an intense, deep, and brilliant ruby red color that immediately captures the eye.

On the nose, it opens with a complex and enveloping bouquet, revealing elegant notes of cherry and blackberry jam, enriched by delicate hints of tobacco and vanilla from aging in small French oak barrels. This Limited Edition stands out for the meticulous care devoted to every stage of vinification, making it a unique and exclusive wine.

Full-bodied and well-structured on the palate, with an enveloping and harmonious mouthfeel. Soft, well-integrated tannins provide balance and elegance, while the aromatic persistence recalls the same fruity and spicy nuances perceived on the nose, leading to a long and refined finish.

Ideal pairings include red meats, braised dishes, roasts, and aged cheeses, all of which enhance the complexity and harmony of this Barbera.



CASA GRENGHE
San Damiano d'Asti



Cisterna d'Asti Superiore DOC – Royal

Denomination: Cisterna d'Asti Superiore DOC

Grape Variety: 100% Croatina

Production Area: Piedmont, Cisterna d'Asti

Serving Temperature: 20–22°C (68–72°F)

Displays a bright, intense, and lively ruby red color.

On the nose, it opens with an ethereal and elegant bouquet, characterized by notes of ripe fruit that express the varietal authenticity and typicity.

Full-bodied and enveloping on the palate, it reveals hints of almond, raspberry, and strawberry, balanced by a pleasant freshness. Fermentation in stainless steel with a 15-day maceration at controlled temperature, followed by at least six months' aging in French oak barrels, provides structure and harmony while maintaining a smooth and balanced drinkability.

Ideal pairings include meat dishes, cured meats, flavorful first courses, and medium-aged cheeses, enhancing the aromatic richness without overwhelming the palate.



Roero Riserva

Denomination: Roero Riserva DOCG

Grape Variety: 100% Nebbiolo

Production Area: Piedmont, Roero

Serving Temperature: 18°C (64°F)

Displays an intense ruby red color with elegant garnet reflections, indicative of maturity and depth.

On the nose, it reveals an intense and complex bouquet, with evolved nuances reflecting 32 months of aging in French oak barrels, imparting balance and aromatic finesse.

On the palate, it is full-bodied and refined, structured yet harmonious, with well-integrated tannins and a long, enveloping finish that highlights its noble character.

Ideal pairings include red meats, game, and aged cheeses — dishes that enhance the structure and elegance of this distinguished wine.



CASA GRENGHE
San Damiano d'Asti



Moscato d'Asti

Denomination: Moscato d'Asti DOCG

Grape Variety: Moscato Bianco

Production Area: Piedmont, Province of Asti

Serving Temperature: 6–8 °C (43–46 °F)

Displays a straw yellow hue with delicate golden reflections, bright and inviting.

On the nose, it opens with an intense and fresh bouquet, featuring elegant notes of orange blossom and a subtle hint of sage, lending harmony and refinement.

Soft and naturally sweet on the palate, it is enveloping yet delicate, with a pleasant freshness that perfectly balances its natural sweetness. The aromatic persistence echoes the same floral notes perceived on the nose, leading to a harmonious and light finish.

Ideal pairings include delicate desserts, dry pastries, fruit tarts, and fresh fruit.

*... Casa Grenghe is where terroir turns into story and
Monferrato finds its voice ~ one glass at a time....*



CASA GRENGHE
San Damiano d'Asti

CASA GRENGHE SRL

Fraz. San Giulio, 54
14015 San Damiano d'Asti

Tel. 335 617 0012
r.gremese@casagrenghesrl.it



CASA GRENGHE
San Damiano d'Asti