



THE SOUL OF AZIENDA SABBIONERE

Founded in 2023, our winery stems from an ambitious and determined vision: to restore the viticultural heritage of **Valperga** to its ancient prestige and splendor. The **Sabbionere** project is built upon four fundamental pillars: **courage, expertise, dedication, and resilience**.

Our philosophy blends the heritage passed down by our grandparents and their profound passion with the most innovative viticultural and oenological techniques. The result is a selection of wines capable of narrating the traditions and roots of this ancient land, harmonizing with the present while keeping a steady gaze toward the future.

Our vineyards stretch across the plains of the Valperga district and the evocative terraced hillsides that mark the beginning of the "**Sabbionere**" natural path. This unique terroir is nestled within the area of the **Sacro Monte di Belmonte**, declared a **UNESCO World Heritage** site in 2003.

OUR WINES

Our labels are born from a predominance of red grape varieties, cultivated in the clay soils and granitic sands typical of the **Canavese** region.

The winemaking process is meticulously managed: from the pressing and fermentation of whole clusters in stainless steel vats to aging in **oak tonneaux** for a period of **5 to 8 months**. After bottling (0.75 L format), the wine rests in the cellar for 2 to 5 months, depending on the variety, to achieve perfect balance.

Our current selection features three distinct lines — **Red, White, and Rosé** — crafted to offer enveloping and evocative sensory experiences, both on the nose and the palate, expressing the very essence of our heroic viticulture.

Discover the essence of our territory: let yourself be guided by the "VINDIVIN" wine-tasting experience.



THE TRADITIONS MUST NOT BE FORGOTTEN
BUT INNOVATED

www.sabbionere.it

follow us on social media



The background features a close-up of a wooden barrel with metal hoops, partially obscured by a dark red overlay with a subtle pattern of leaves and water droplets.

TASTE *tradition* INNOVATION

Inquadra QR code



Via Lusanna,8 - 10087 Valperga (TO)
P.IVA: 12936040018 - info@sabbionere.it
+39 331 11 38 423 - www.sabbionere.it

www.sabbionere.it