

A S C O N I

WINERY





Barrels & Corks Inc

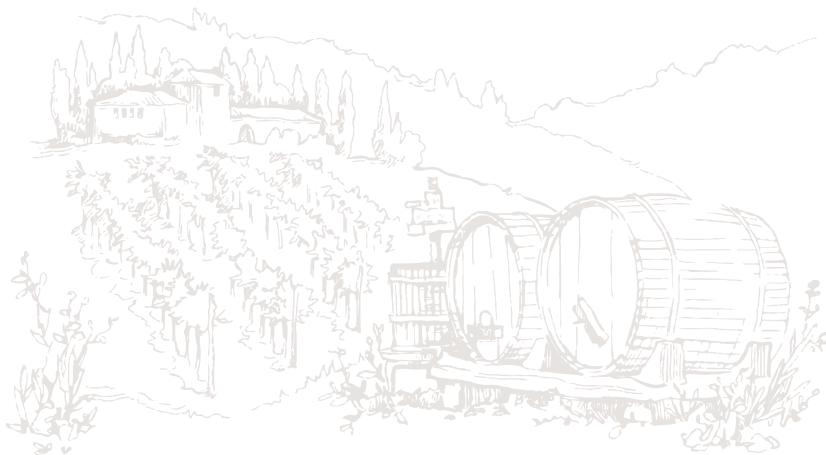
Wines that surprise



Table of contents

About The Winery	5
Vineyards	7
Grapes	8
Production	13
Barrels	15
Collection	17
Uneori	18
Sol Negru	19
Ice Wine	20
Nobil Wine & Penumbra	21
Activities	23
Asconi Restaurant	25
Sol Negru Restaurant	27
The Homey Feel	29
Family Passion	31

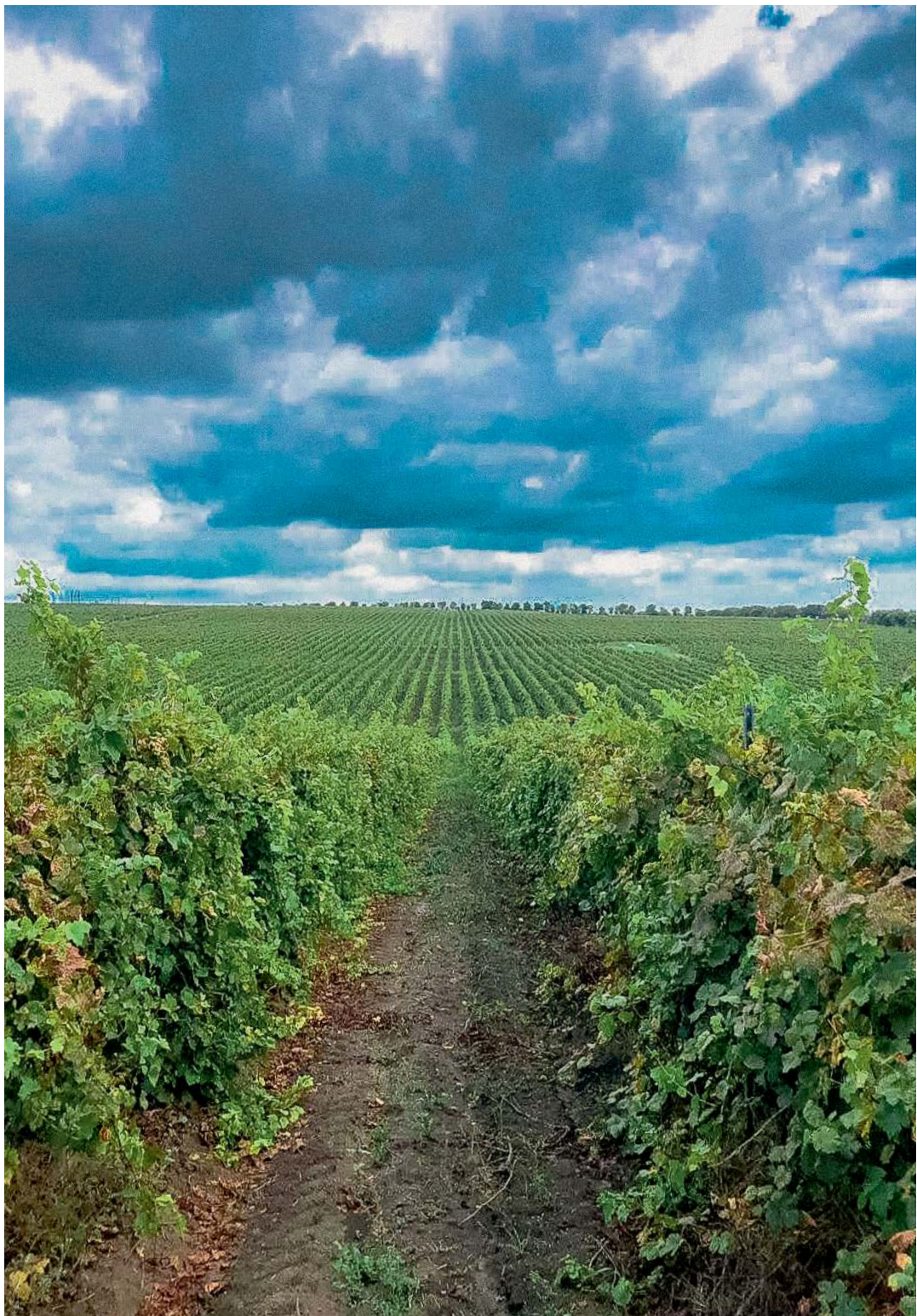


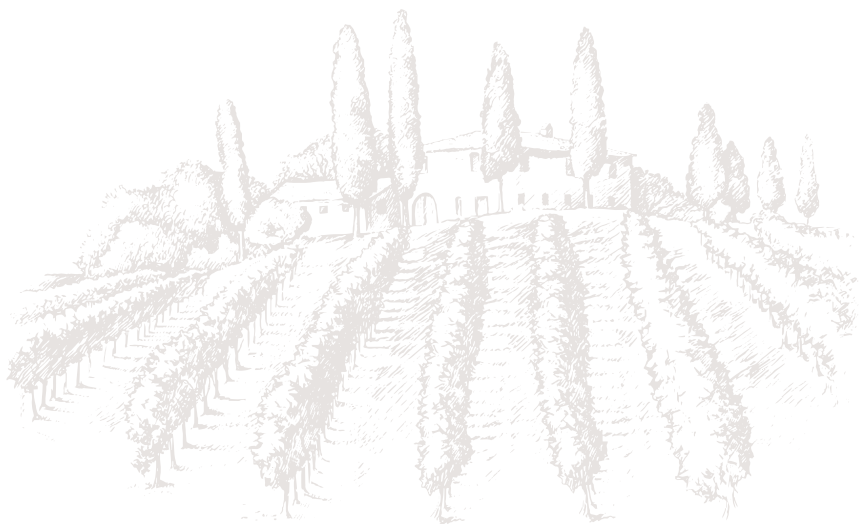


About The Winery

ASCONI Winery is a family business founded in 1994, which aims at producing the best possible wine, using the latest technology, whilst maintaining the traditions of the local people.

As a family business, ASCONI is a home, the local people are our community and the local traditions our heritage, thus we are excited to share our home with you. Visit our winery, discover our wines, taste our food and share our success and accomplishments with us, because no matter where you are from, you will always have a home at ASCONI.





Vineyards

Over the past 10 years, ASCONI has planted 550 hectares/1230 acres of vineyards; we call them our heart, as they are the essence of any great wine, so we keep them close, only 10km away from the winery, located in the vicinity of Geamana village, in the country of Anenii Noi, the optimal surroundings to nurture our vineyards.

Grapes



Feteasca Albă

Is a grape variety that is used widely in parts of Eastern Europe, most notably Romania but also in Moldova, Hungary, Bulgaria and Ukraine. Feteasca means «maiden» in Romanian and it makes dry, aromatic wines with stone fruit and tropical flavors. It can also be used in the production of sweet and sparkling wines.



Sauvignon Blanc

Is a white-wine grape from western France, now successfully grown in emerging and established wine regions all over the world. Classic Sauvignon Blanc aromas range from grass, nettles, blackcurrant leaf and asparagus to green apples and gooseberries.



Chardonnay

Is the world's most famous white-wine grape and also one of the most widely planted. Describing the flavors of Chardonnay is not easy. While many Chardonnay wines have high aromatic complexity, this is usually due to winemaking techniques (particularly the use of oak) rather than the variety's intrinsic qualities. Malolactic fermentation gives distinctive buttery aromas.



Pinot Grigio

Is the Italian name for Pinot Gris, a white mutation of the Pinot family which shares its genetic fingerprint with Pinot Noir, Pinot Blanc, etc. The most common descriptors of the style are «light», «crisp» and «dry». These characteristics are complemented by aroma notes citing lemon, green apple and blossoms.



Riesling

Is a white grape variety which originated in the Rhine region. It is an aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity. It is used to make dry, semi-sweet, sweet, and sparkling white wines. Riesling wines are usually varietally pure and are seldom oaked.



Glera

Is a long-standing synonym of northern Italy's Prosecco grape, and the name by which it is now officially known. This green-skinned variety has been grown for hundreds of years in the Veneto and Friuli regions, most famously to produce sparkling Prosecco wines. Glera is a highly productive grape that ripens late in the season.

Grapes

Muscat

(Moscato in Italy, Moscatel in Spain and Portugal) is the name of one of the oldest and most widespread grape families in the world. The grapes we know today as Muscat – which are believed to have originated in the Middle East – have been used in winemaking since the times of the ancient Greeks.



Feteasca Neagră

Is a dark-skinned grape variety native to the Republic of Moldova and Romania, although it is now more widely planted in the latter. Wine made from Feteasca Neagra may be produced dry, semi-dry or sweet and is known for its deep ruby-red coloring and characteristic blackberry flavors.



Cabernet Sauvignon

Is probably the most famous red wine grape variety on Earth. Wherever they come from, Cabernet Sauvignon wines always seem to demonstrate a handful of common character traits: deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedarwood.





Merlot

Is a red wine grape variety with strong historic ties to Bordeaux and the southwest of France, however is now widely planted in wine regions across the world. The precise flavors that Merlot imparts to a wine are not easily grouped. Plum and black cherry are among the most common fruit-based descriptors used, though it is often used for producing wines of a particular texture.



Malbec

Is a black-skinned grape variety native to southwestern France (specifically the area around Cahors), but now better known as the iconic wine grape of Argentina. French Malbec tends to be more meaty, rustic and tannic, while examples from Argentina seem to be uniformly rich, ripe, jammy and juicy.



Rară Neagră

(Also known as Babeasca Neagră) is an eastern European dark-skinned wine grape planted extensively in Romania and, to a lesser extent, in Moldova and it produces light and fruity red wine, typically designed for early consumption.





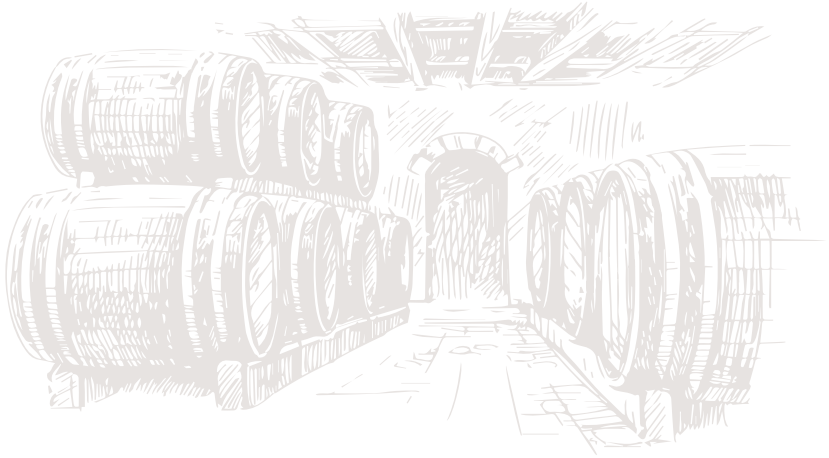
Production

Using the latest Italian technology, ASCONI winery has a production of over 3 million bottles per year, focusing mainly on White and Red wines. ASCONI also produces Roses, Sparkling, Dessert and Fortified Wines in more exclusive productions.

Stainless steel tanks for both fermentation and storage that can hold up to 30,000 liters each, juice concentrator, a state-of-the-art bottling line with a speed of 6,000 bottles per hour – all these add to the quality of our wines.

ASCONI is present in 5 continents with over 25 international markets including Czech Republic, Poland, Romania, Netherlands, Canada, United Kingdom, USA, China, Japan, Kazakhstan, Nigeria, Kenya, Tanzania, and Australia.

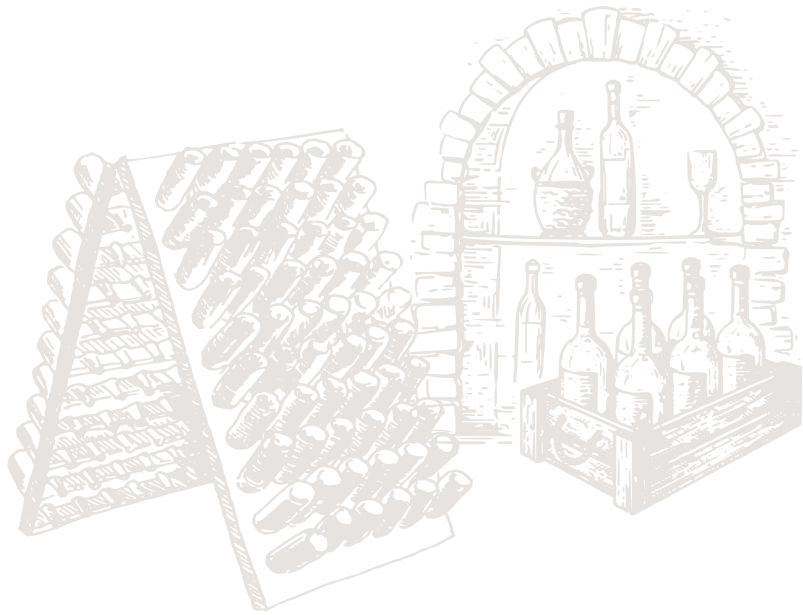




Barrels

ASCONI Red Wines are full bodied and aged in 225 liter handmade American, Hungarian and French oak barrels or on oak staves, whilst white wines are stored in a fresh and aromatic style. Chardonnay is the exception as it is fermented and aged in oak barrels for a fuller body.





Collection

60,000 bottles, ASCONI treasure is its legacy, a collection of handpicked wines divided into two parts: Old and New. The Old collection comprises of 40,000 bottles dated from the '90. The New collection totals 20,000 bottles from more recent years with great aging potential.

Uneori



Glera



Saperavi - Cabernet Sauvignon



Pinot Gris



Riesling



Chardonnay



Cabernet Sauvignon



Merlot



Moscato



Moscato Rose

Sol Negru



Feteasca Albă



Sauvignon Blanc



Chardonnay



*Cabernet-Sauvignon
Rose*



Pinot Noir



Merlot



Malbec



Cabernet Sauvignon



Feteasca Neagră



Rară Neagră

Ice Wine



Muscat



Cabernet Sauvignon Rose



Riesling

Nobil Wine & Penumbra



*Saperavi –
Cabernet Sauvignon*



*Penumbra
(soon)*





Activities

Hospitality was always a passion of ours, which led us to start developing the tourism side of the winery. Our aim is to keep the old traditions of the countryside while developing and adapting to the new wine tourism trends.

We organize tours of the winery where you can see the whole process of winemaking and also participate in a tasting guided by one of our winemakers where they can tell you exactly what the style and method of the winemaking of each wine is.

In addition to tours and tastings, we offer various baking and tasting workshops for both adults and the little ones.



ASCONI Restaurant

Monday - Sunday

11:00 - 20:00

Most of our memories have one thing in common: food. There is something about a dish that brings out all 5 senses, connects us to a place, a friend, family. For most of us that family member is our grandmother. With the aim of showcasing the most authentic Moldovan traditions, the winery's first restaurant, ASCONI, brings you the true heritage, tastes and aromas of Moldova. Together with our kitchen team, we have researched our families' recipes and compiled our favorites, bringing you authentic tastes, cooked with fresh ingredients and sprinkled with love, just like Grandmother used to make it!

So bring your family, your friends, your favorite person or people, we will set the table and be your grandmother for the day.

Relax and reminisce on the old days, in a rustic atmosphere that will take you back to your free-spirited childhood self.



SOL NEGRU Restaurant

Friday - Sunday
11:00 - 20:00

Translated from Romanian as BLACK SOIL, the menu is as fertile as the land it takes its name from, Balkan favorites are served under a hand-crafted thatched reed roof and paired with your favourite ASCONI wines.

SOL NEGRU focuses on easy dishes to share with your family and friends, easy conversation starters, comforting your soul with farm to table vegetables, home-made cheeses and breads and memorable flavors.

Here the focus is the overall ambiance, a home like feel of a big farm family, a place to escape your day to day routine, relish on a home cooked meal and discover all the aromas we have to offer.

Welcome to SOL NEGRU!



THE HOMEY FEEL

ASCONI wishes to take your experience further, and because we don't want you to leave, from summer 2019, 12 traditional cottages with hand crafted thatched reed roofs are available for you.

Showcasing a traditional Moldovan architecture and interior design, each cottage will be equipped with comfortable amenities such as a fully stocked mini bar with homemade snacks and ASCONI wines, flat screen TV, safe, bathroom amenities, hairdryer and many other, to make you feel right at home.

And what better way to feel at home than your very own little patch of green, which you can care for during your stay, a flower bed, a vegetable garden or a vineyard await your care and photos.

And because we know, no one can resist a slide or a swing, we have assembled a homey playground awaiting the little ones' giggles and smiles.





Family Passion

Wine, food, and hospitality runs through the veins of every Moldovan, however for us it has a separate place in our hearts. For us this is more than just a business, it's the fruit of our passion and hard work. Every single bottle, dish and the entire atmosphere within, is created with love. We strive for the highest quality of wine, mouthwatering dishes and warmest welcomes.

As Vince Lombardi once said “Perfection is not attainable but if we chase perfection we can catch excellence!”



Barrels & Corks Inc

Wines that surprise

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