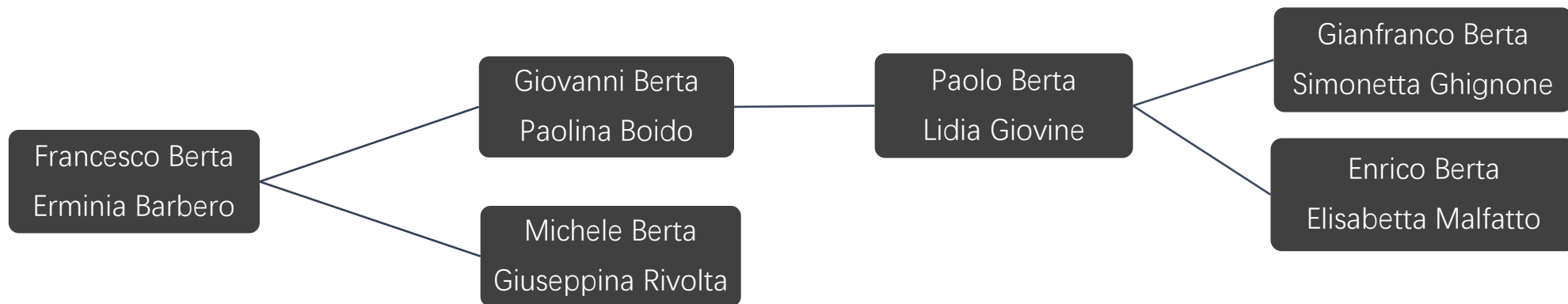




Berta Distillerie

The family of Berta, four generations ' work



Winery History



1866

Francesco Berta's birth in Casalotto di Mombaruzzo, Francesco Berta worked since childhood in the vineyards and cellars, and at a young age had a unique foresight, always on the lookout for opportunities to sell his wine and find new customers.

1930

Michele opened a pharmacy. Giovanni continued the work of his father (Roccanivo Distillerie in Casalotto di Mombaruzzo) . The two brothers worked together. Giovanni supplied Michele with base wines for some of the products he created. Michele's customers became preferred buyers of Giovanni's wines.

1947

The third generation Paolo finished his vinification study and continued the family business. Meanwhile, he extended another distillerie in Nizza Monferrato——*Berta di Berta Paolo'*

1994

A tavern was established to commemorate the family business for more than one hundred years. It welcomes friends from the entertainment and sports circles of the Berta family, as well as artists, writers, elite restaurant owners and some great Italian winemaking families.

1990

Paolo retired and another distillery, Distilleria Berta dei figli di Berta Paolo & C. Snc, was born and later renamed as Berta Distillerie srl.

2002年

Berta家族最开始的Roccanivo酿酒厂现代化拓建完成，并迎来第一个收获季。



Distillation extraction

The quality of grappa depends mainly on the quality of the grape pomace. The pomace that reaches our distillery must be completely fresh and uncontaminated. In order to ensure the best condition of grape pomace, the Berta distillery introduced a 200 kg plastic food container to store and transport grape pomace, so that high-quality grape pomace from any region of Italy can be transported to the distillery and keep it fresh and moist.



The Berta family's choice is clear: quality before quantity.

Carefully monitor each distillation process, modern equipment can better control the quality and alcohol content of distilled wine.

Environmentally friendly:
The distilled grape pomace is collected by a professional company to extract grape seed oil and produce fuel.



cellar

After the distillation is completed, the wine will be placed in a stainless steel container, and when the time is right, it will be placed in different types of oak barrels, and the long aging process will begin.

All our Grappa started its aging process from the "Cellar". We have 13 large Slavonian barrels and other large and small French oak barrels to provide more complexity for the wine aging.

The exquisite structural design enables the wine cellar to have a natural ventilation system, even without air-conditioning, it can avoid natural temperature changes and maintain a certain temperature and humidity.

Selezione del Fondatore “Paolo Berta” AGED GRAPPA

Year	2000
Grape variety	Berta Selection.
Distillate system	Discontinuous cycle.
Machinery	Copper steam stills.
Wood	Various wood
Color	Amber.
Bouquet	Complex, rounded, with great personality. Wonderful concert of different sensation in which come out the ripe fruit, cherry, tobacco, cacao, and vanilla.
Taste	Rich, overwhelming.
Volume	Cl 70.
Alcohol	43% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Roccanivo

AGED GRAPPA

Year	2011
Grape variety	Barbera
Distillate system	Discontinuous cycle.
Machinery	Copper steam stills.
Wood	Various wood
Color	Amber.
Bouquet	Complex, subtle, overwhelming with great personality. Among the various multiple sensations perceived the marasca cherries, the small fruits, the chocolate and the vanilla stand out.
Taste	Rich, overwhelming, subtle, of harmony and lenght.
Volume	Cl 70.
Alcohol	43% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Magia

Year	2010
Grape variety	Berta Selection.
Distillate system	Discontinuous cycle.
Machinery	Copper steam stills.
Wood	Various wood
Color	Amber.
Bouquet	Complex, full, warm. Orange blossom scent, orange peel, tobacco, raisins..
Taste	The confirmed seductive sensation perceived from aroma
Volume	Cl 70.
Alcohol	43% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Bric del Gaian

AGED GRAPPA

Year	2012
Grape variety	Moscato
Distillate system	Discontinuous cycle.
Machinery	Copper steam stills.
Wood	Various wood
Color	Amber.
Bouquet	Complex, subtle, overwhelming with great personality. Among the various multiple sensations perceived the clary sage, small forest fruits, the grapefruit and the vanilla stand out.
Taste	Rich, overwhelming, the silky texture remains for a long time in the mouth.
Volume	Cl 70.
Alcohol	43% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Tre Soli Tre

AGED GRAPPA

Year	2012
Grape variety	Nebbiolo
Distillate system	Discontinuous cycle.
Machinery	Copper steam stills.
Wood	Various wood
Color	Amber.
Bouquet	Complex, subtle, overwhelming with great personality. Among the various multiple sensations perceived the marasca cherries, the small fruits, the chocolate and the vanilla stand out.
Taste	Flavour The seductive sensation perceived from the aroma are confirmed.
Volume	Cl 70.
Alcohol	43% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Casalotto

WINE SPIRIT

Year	1989
Grape variety	Berta Selection.
Distillate system	Discontinuous cycle.
Machinery	Copper steam stills.
Wood	Various wood
Color	Amber.
Bouquet	Complex, full, overwhelming with great personality. Splendid concert of sensations in which tobacco, the cocoa and the vanilla stand out.
Taste	Rich, overwhelming, the seductive sensation perceived from the aroma are confirmed.
Volume	Cl 70.
Alcohol	43% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

RONDENA

GRAPPA RISERVA

Grape variety	Amarone
Distillate system	Discontinuous with stem-draught copper pots.
Machinery	Copper Steam Steels
Wood	Various wood
Color	Amber
Bouquet	Complex, overwhelming with great personality. Among the multiple sensation perceived the red fruits, the cherry marmalade, the spices as the cocoa, the cinnamon and the black pepper stand out.
Taste	Rich, overwhelming, the seductive sensation perceived from the aroma are confirmed.
Volume	Cl 70.
Alcohol	43% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

MCMXLVII

AQUARDENS COMPOSITA

Type	A spirit drink mixture made up of a skilful combination of grappa, brandy and fruit distillates.
Process	Acquardens products are blended and refined for 1 year in wooden casks.
Machinery	Discontinuous with stem-draught copper pots.
Color	Amber.
Bouquet	The complex, full and enveloping bouquet is a perfect harmony of sensations, the most notable of which are tobacco, coconut and vanilla aromas.
Taste	The rich and enveloping taste confirms the sensations perceived in the bouquet.
Volume	Cl 70.
Alcohol	43% vol.
Glass	Selezione glass.

Neither an aged grappa, nor a brandy, nor a fruit distillate, but a combination of the best of each. The recipe is top secret and jealously guarded in our memory.



Berta
DISTILLERIE

Riserva 70 anni

It was 1947 when Paolo Berta started the first Distillery in Nizza Monferrato.

Paolo, the youngest of five children, with great sacrifices was able to continue his studies; while the Second World War raged, he graduated as oenologist in Alba in 1947.

He continued the family business but expanded it by opening the Distilleria Berta di Berta Paolo in Nizza Monferrato on Via San Nicolao.

Seventy years have passed since then, for this reason we'd like to celebrate with a special Riserva. In the memory of Paolo Berta, we propose you a limited-edition Riserva 70 anni.

This is a special selection of ten different vintages of Paolo Berta in which there is also a little percentage of our first vintage: the 1982. The beginning of our history.

Let's discover together!



Berta
DISTILLERIE

Acquaevitae

AGED WINE SPIRITS

Grape variety	Berta Selection
Distillate system	Steam
Machinery	Copper Steam Steels
Wood	Various wood
Color	Amber
Bouquet	Complex, full, enveloping with big personality. Splendid concert of sensations in which tobacco, the cocoa and the vanilla stand out.
Taste	Rich, overwhelming, the seductive sensation perceived from the aroma are confirmed.
Volume	Cl 70.
Alcohol	43% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Solo Per Gian

AGED GRAPPA IN 100L BARRELS

Year	2008
Grape variety	Barbera, Nebbiolo, Moscato
Distillate system	Discontinuous cycle.
Machinery	Copper steam stills.
Wood	1200 l casks for eight years and 100 l barrels for two years
Color	Amber.
Bouquet	Full, subtle, overwhelming, with great personality. Among the various sensations perceived the mature fruit, the small fruits, the cocoa and the vanilla stand out.
Taste	Rich, overwhelming.
Volume	70.CL
Alcohol	43% vol.
Glass	Selezione glass.

SoloPerGian is our story, which we have wanted to take and safeguard in our completely renovated Berta Museum. SoloPerGian is also a non-profit charity which supports artisans in need and helps young people who want to learn a trade. It is a toast to the history of a family and its region. It is a tribute to a man with a good soul, Gianfranco. A special dedication. SoloPerGian.



Berta
DISTILLERIE

Oltre il Vallo 跨越者

A TRIP FROM SICILIA TO MONFERRATO

From a very clever blending of grappa obtained by typical grapes of this region the newly appreciated Oltre Il DiLidia came recently into Berta's family. This new Grappa came alive by distilling through a steaming system both grapes and then let them ageing in barrels. During the fifties the casks no longer in use in Sicily for the ageing of Marsala were shipped in Piedmont to the Canelli's distillery for ageing their products. Our mother Lidia had the intuition to make use of the same cask to ageing and ripening the grappa that our father Paolo was producing. This harmonious complexity between the Southern Sun, the aromatic taste of Moscato and the structure of Barbera gave birth to a distilled product for which we are very proud to launch it with the brand name Riserva DiLidia. The alcohol content is 43°10 vol. and it's sold to the consumers in an elegant can. Serving glass Calice SELEZIONE.



Berta
DISTILLERIE

Oltre il DiLidia

A TRIP FROM HIGHLANDS TO MONFERRATO

It was May of 2010 when a new project was created in Mombaruzzo. Two enterprises were brought together, the Berta family and Diageo Italy. The idea of "Oltre il Vallo" was born: a fine aged grappa, aged in casks of single malt scotch whisky. This project is the merging of two cultures: the artisanal passion of the Berta family and the workmanship of the best Scottish tradition, represented by a global company such as Diageo, the worldwide leader of premium alcoholic beverages. Two very different cultures, united in the passion for distillation. On the one hand grappa, the tradition from the rural Italian lands and on the other Scottish single malt, fruit of the fields of northern Europe. The name "Oltre il Vallo" recalls how nobody has ever managed to go beyond the old Hadrian fortifications, the wall that was the most northern border of the Roman Empire in Britain for much of the period of Roman rule over these lands. A fortification that divided the island into two parts. No-one could ever get past this boundary, until today, when the Highlands and Monferrato symbolically unite in this aged distillate. The barrels, selected one by one, arrive from that far off land, from the ancient and finest Scottish distilleries of Lagavulin, Caol Ila and Mortlach, important names that have made and still make the history of the best Scottish whisky. An amber colour "Oltre il Vallo" is characterized by a smooth taste and charm. At first there is an explosion of perfumes ranging from the notes of grape, raisins, dried fruit and almonds. These sensations then give way to a slight hint of smoke, peat and malt. Silky and enveloping, it lingers in the mouth and confirms soft olfactory sensations, an aromatic bouquet reminiscent of oranges, hazelnuts and, a finally hints of tobacco and honey. The alcohol content is 43% vol. and it's sold to the consumers in an elegant can.



Berta
DISTILLERIE

Nizzae

AGED GRAPPA

Grape variety	Barbera
Distillate system	Discontinuous with stem-draught copper pots.
Machinery	Copper Steam Steels
Wood	Various wood
Color	Amber
Bouquet	Complex,
Taste	Rich, overwhelming
Volume	CI 70.
Alcohol	43% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Monte Acuto

There was a time when “Monte Acuto” was a mysterious-looking fortress, a kind of atoll suspended over the sea, all around the outlines of the hills which the pines lined, making it look like crests of prehistoric beasts. There was a time when “Monte Acuto” was surrounded by extensive sea, with only a little emerged land, where streams were disruptive and where there were animals of all kinds. There was a time when the waters receded, the land rose up, and the landscapes came into being. Dug out by the waters, eroded by the wind, moulded out of nothing, that’s how the rich and generous territory of the Roero vineyards appeared. There was a time that Monte Acuto watched over this territory, it dominated it, and became the home of a mysterious-looking fortress; it gave it its name, protected it from attacks and made it important. There was a time when the emperors were asking it for asylum and it accepted, owners changed, and it loved them and protected them. The “Monte Acuto” becomes a grappa lending it its name too. It is the selection of the best grape pomace of this territory, of its own territory, which shapes the grappa. A tribute which the Berta family pays to the generous and welcoming Roero area. The result: a valuable distillate.

Alcohol content: 42%vol.

Bottle content: cl 70

Service glass: SELEZIONE glass.



Berta
DISTILLERIE

Mito delle Ore

Mythology tells of a time, long ago, when reality became history, history legend, and the legend, being sung from town to town, turned into myth. It tells of the existence of the Hours, an ancient legend transformed into myth. The Hours, daughters of Zeus and Themis, were the guardians of Olympus and protectors of Heaven. They were goddesses of captivating beauty, who ensured the order of nature and that the seasons followed one another regularly. Thallo, goddess of flowering; the Spring, Auxo, goddess of summer bloom: the Summer. Carpo, goddess of the fruit and harvest: the Autumn. In their dance around the sun they marked time, ensuring the changing of the seasons, and allowing the natural cycle of life be fulfilled. Flowering ripening, harvest: each phase was run by a female deity. Every moment was prepared, studied and taken care of. Every moment came to be because it was meant to be. On finding "Il Mito delle Ore" in a fresco in the halls of Monteu Roero Castle, the Berta family decided to entrust these miraculous gods with their product: the grape distillate. It was a way of asking them to watch over the cycle of the vines, its fruits, and its nectar: to put it simply, to continue their dance around the sun.

Alcohol content: 42%vol.

Bottle content: cl 70

Service glass: SELEZIONE glass.



Berta
DISTILLERIE

AMARO D'ERBE

6 cl IL 28 DI VIA SAN NICOLAO

12 cl TONIC WATER

1 dash ANGOSTURA BITTER

1 fetta CETRIOLO

Ingredients Alcohol, brandy, sugar, infusions of aromatical herbs.

Aroma Rich, overwhelming with big personality.

Splendid concert of sensations in which rhubarb, quill and cinchona stand out.

Flavour Rich, overwhelming, the seductive sensation perceived from the aroma are confirmed.

Bottle Cl 70.

Alcohol 30% vol.

Glass recommended Selezione glass.



Berta
DISTILLERIE

Amaretto Dimombaruzzo

From a very wise blending of Hydrated alcohol, sugar, infusion of almonds, this liquor became a great and very elegant drink.

6 cl DIMOMBARUZZO

4 cl OLTRE IL VALLO

(grappa invecchiata

in botti di Whisky)

6 cl SELTZ

2 dash ANGOSTURA BITTER

Ingredients Alcohol, sugar, infusions of almonds.

Aroma Rich, overwhelming with big personality.

Splendid Concert of sensations in which almond, cherry and mature fruit stand out.

Flavour Rich, overwhelming, the seductive sensation perceived from the aroma are confirmed.

Bottle Content Cl 70.

Alcohol Content 28% vol.

Glass recommended Selezione glass.



Berta
DISTILLERIE

Sambuca DiAnisè

Sambuca DiAnisè Is nothing else then the original recipe that our father Paolo was making and proposing to people just after the second world war now represented in a modern version. The delicate aroma of aniseed, together with an intelligent blend of sugar and alcohol comes immediately evident, can easily be served as an aperitiv or a after dinner mouth wash.

SAMBUCA
2 cl DIANISÉ
4 cl SUCCO DI ANANAS
2 cl VODKA
2 cl SELTZ
2 cl SUCCO DI LIMONE
(fresco)
2 dash ANGOSTURA BITTER
scorza LIMONE

Ingredients Alcohol, sugar, infusions of elder flower.

Aroma Rich, overwhelming with big personality.

Splendid concert of sensations in which star anise stands out.

Flavour Rich, overwhelming, the seductive sensation perceived from the aroma are confirmed.

Bottle Content Cl 70.

Alcohol Content 40% vol.

Glass recommended Selezione glass.



Berta
DISTILLERIE

Crema Caffè DiNero

4 cl DIROSE
2 cl GYN
12 cl TONIC WATER
scorza LIMONE

Ingredients Alcohol, sugar, infusions of roses petals.

Aroma Rich, overwhelming with big personality.

Splendid concert of sensations in which the roses petals floral notes, banana and vanilla stand out.

Flavour Rich, overwhelming, the seductive sensation perceived from the aroma are confirmed.

Bottle Content Cl 70.

Alcohol Content 25% vol.

Bicchieri consigliato Selezione glass.



Berta
DISTILLERIE

Crema Caffè DiNero

Crema Caffè DiNero let's call it a perfect marriage between alcohol, sugar, and the best coffee available. The olden days, when people use to gather together in public places, this coffee cream use to be a must and was a matter of discussion in order to forget the atrocity of the last world war.

COFFEE CREAM

6 cl DINERO

4 cl VODKA

2 cl VILLA PRATO
(grappa invecchiata)

1/2 cl SELTZ

1 dash ANGOSTURA BITTER

scorza LIMONE

Ingredients Alcohol, sugar, coffee.

Aroma Rich, overwhelming with big personality.

Splendid concert of sensations in which the just made coffee aroma stands out.

Flavour Rich, overwhelming, the seductive sensation perceived from the aroma are confirmed.

Bottle Content Cl 70.

Alcohol Content 25% vol.

Glass recommended Selezione glass.



Berta
DISTILLERIE

Favola Mia

Like a fairy tale: "La Favola Mia" (My Fairy Tale).

6 cl DINERO

4 cl VODKA

2 cl VILLA PRATO

(grappa invecchiata)

1/2 cl SELTZ

1 dash ANGOSTURA BITTER

scorza LIMONE

Ingredients Alcohol, sugar, mugwort infusions.

Aroma Rich, overwhelming with big personality.

Splendid concert of sensations in which the mugwort, star anise mint and coriander stand out.

Flavour Rich, overwhelming, the seductive sensation perceived from the aroma are confirmed.

Bottle Content Cl 70.

Alcohol Content 42% vol.

Glass recommended Selezione glass.



Berta
DISTILLERIE

Unica

Grape variety	BERTA SELECTION
Distillate system	Discontinuous cycle.
Machiney	Copper steam stills.
Color	LIMPID, TRANSPARENT
Aroma	Elegant and harmonious
Flavor	Dry Taste
Refining	Stainless steel for 3-6 months
Volume	CL 20, CL 50, CL100, CL300
Alcohol	40% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Villa Prato

GRAPPA

The result of a meticulous selection of the best grappas produced in the last distillation phase.

Bottle content cl 100.

Alcohol content 40% vol.

AGED GRAPPA

The result of a meticulous selection of the best grappas produced and aged for 24 months in barrels of various woods.

Bottle content cl 100.

Alcohol content 40% vol.

VILLA PRATO 25 YEARS OLD BRANDY

Another stage of the journey has been reached...

The Villa Prato range welcomes the 25-years-old Acquavite di Vino.

It changes guise while maintaining its authentic identity.

It becomes the luxury you can always afford!



Berta
DISTILLERIE

Valdavi

Grape variety	MOSCATO
Distillate system	Discontinuous cycle.
Machiney	Copper steam stills.
Color	LIMPID, TRANSPARENT
Bouquet	Elegant , Aromatic
Taste	Soft smell of fresh flowers
Volume	CL 20, CL 70, CL150
Alcohol	40% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Bimba

Grape variety	BERTA SELECTION
Distillate system	Discontinuous cycle.
Machiney	Copper steam stills.
Color	LIMPID, TRANSPARENT
Aroma	Elegant , Aromatic
Flavor	Smell of Roses and wood fruits, soft
Volume	CL 20, CL 70, CL150
Alcohol	40% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

L'Angelo

Grape variety	Barbera
Distillate system	Discontinuous cycle.
Machinery	Copper steam stills.
Color	Amber
Aroma	Elegant , harmonious
Flavor	Smell of Roses and cherry, soft
Refining	wooden casks for 12 months
Volume	CL 20, CL 70, CL150
Alcohol	40% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Sant'Antone

Grape variety	Moscato
Distillate system	continuous cycle.
Machiney	Copper steam stills.
Color	Amber
Aroma	Elegant , harmonious
Flavor	Smell of vanilla , soft
Refining	wooden casks for 12 months
Volume	CL 20, CL 70, CL150
Alcohol	40% vol.
Glass	Selezione glass.



Ber'ta
DISTILLERIE

IL Duca

Grape variety	Nero d'avola
Distillate system	Discontinuous cycle.
Machiney	Copper steam stills.
Color	Amber
Aroma	Elegant , harmonious
Flavor	Smell of vanilla and cherry, soft
Refining	wooden casks for 12 months
Volume	CL 20, CL 70, CL150
Alcohol	40% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Giulia

Grape variety	Chardonnay and Cortese
Distillate system	Discontinuous cycle.
Machiney	Copper steam stills.
Color	Amber
Aroma	Elegant , harmonious
Flavor	Smell of Roses and tropical fruits,
Refining	softwooden casks for 12 months
Volume	CL 20, CL 70, CL150
Alcohol	40% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Monprà

Grape variety	Barbera and Nebbiolo
Distillate system	Discontinuous cycle.
Machiney	Copper steam stills.
Color	Amber
Aroma	Elegant , harmonious
Flavor	Smell of vanilla and coco, soft
Refining	wooden casks for 12 months
Volume	CL 20, CL 70, CL150
Alcohol	40% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Nibbio

Grape variety	Moscato
Distillate system	Discontinuous cycle.
Machiney	Copper steam stills.
Color	Limpid, transparent
Aroma	Elegant , harmonious
Flavor	Smell of wood and fresh flowers, soft
Refining	wooden casks for 12 months
Volume	CL 20, CL 70, CL 150
Alcohol	40% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Elisi

Elisi per il Sociale grappa is born thanks to the meeting between Distillerie Berta and a non-profit association from Milan, Fraternità e Amicizia, which provides assistance for those experiencing some form of difficulty in their life. Two organisations that operate in completely different sectors, but which have come together to create a unique product founded on the sense of solidarity which has always inspired the historical distillery from Piedmont, and the love of art fed by the talent of the youngsters of Fraternità e Amicizia. Because, according to the association, creative action is the essence of every artist, regardless of their disability in the formation of their art. The design chosen for the label is one of the works created after a visit to the distillery, the barrel cellar and the magnificent botanical gardens owned by the estate, by a group of creative young talents from Fraternità e Amicizia. An intimate portrayal of the images and sensations perceived together in a stimulating new context, among the green hills of the province of Asti which have recently been added to UNESCO's World Heritage List. A total of 18 works have been created, all of which are on show at the distillery. The three labels selected, translated into English, Japanese, are going to travel the world, embellishing the bottles of this Berta product. The aim of this project is to show our ever-increasing clientele just how important it is to share emotions which often go unnoticed, while encouraging people never to give up the things they love.



Berta
DISTILLERIE



Piasì

Grape variety	Brachetto
Distillate system	Discontinuous cycle.
Machinery	Copper steam stills.
Color	Amber
Aroma	Elegant , harmonious
Flavor	Smell of Roses and vanilla, soft
Refining	wooden casks for 12 months
Volume	CL 20, CL 70, CL150
Alcohol	40% vol.
Glass	Selezione glass.



Berta
DISTILLERIE

Berta
DISTILLERIE

Grazia!

<https://www.distillerieberta.it/>

SOLOPERGIAN



GRAPPA INVECCHIATA
AFFINATA IN BARILI DA 100 LITRI

BOTTE N°1/180

2005
DUEMILACINQUE