



Artista
Gaudenzio



Local taste
&
Global flavour

FROM THE VINEYARDS TO THE GLASS



Abbazia is located in S. Stefano Belbo, a small town near Monferrato, Langhe and Roero, in the heart of Piedmont region.

Our own vineyards, exposed to the warm Italian sun, are perfectly positioned on hillsides that have been producing quality wines since the 9th Century.



THE TERRITORY



We are in the center of the so called "Moscato Valley". The beauty of this landscape is recognized by UNESCO.

The soil is mainly made of calcareous and clayey marls, with sand veins which guarantee to Moscato Bianco grapes an extraordinary balance between natural sugars of the grape and acidity.

We also cultivate the rare Moscato Black used to produce Moscato spumante rosè.

For more than 50 years we have been members of the **Asti Consortium**, which not only promotes this excellence worldwide, but also guarantees its quality.





OUR ESTATES

La Giungla

4,6 hectares of heroic vine-grower
south-eastern exposure
350 meters above the sea
Moscato white and Nebbiolo



Torbane

19 hectares
eastern exposure
250 meters above the sea
Moscato white and Dolcetto



Fontanette

14 hectares
south-west exposure
170 meters above the sea
Moscato white and Freisa



Pelassa

18 hectares
eastern exposure
400 meters above the sea
Moscato black and Barbera





A FAMILY RUN WINERY



We are a family run winery.
Since 1848, the Santero
family oversaw the
transformation of bunches
of our grapes into glasses
of sparkling wines.

The name Abbazia derives from
the winery's proximity to the
historic Benedictine monastery
of the 12th Century, which even
earlier it was a Roman Temple
dedicated to Jupiter.



ORGANISATION CHART



Pierluigi Santero

winemaking director



Walter Santero

sales director



Annalisa Santero

financial director



Mario Santero

quality director



THE WINERY IN NUMBERS



60 ha of vineyards owned

7 millions of bottles yearly

2.000 tons of pressed grapes

10.000 mt of production plant

Distributed in more than 40 nations

95% of export

26 employee





QUALITY SYSTEM

All the production process is guaranted by HACCP
and since 2011 third-party organizations (**IFS** and **BRC**)
regularly certify our quality standards.





WHY PROSECCO?

We are specialized in transforming aromatics grapes into wines and sparkling wines thanks to our production techniques that have been refined over time.

As a confirmation of our "know-how" to make sparkling wines, we are members of the Consorzio di Tutela del **Prosecco DOC** from its foundation.

Cantina Abbazia is indeed authorized to produce Prosecco DOC (Controlled Designation of Origin) despite being located outside the area of origin of the grapes.

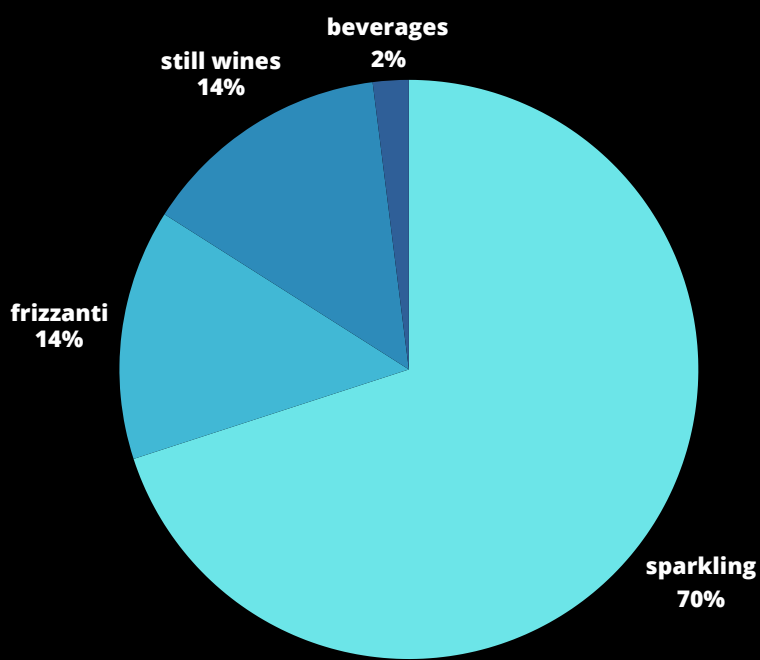


These are the steps:

1. The grapes come from the authorized production area for Prosecco DOC
2. The vinification process takes place at Abbazia cellar under the Consortium's supervision
3. As a member of the Prosecco DOC Consortium, we can ensure that the final product meets the high-quality standards



PRODUCT RANGE



sales data referred to year 2023

Our core business focuses on the production of sparkling wines using the **Charmat method**.

We have 200 closed tanks with a total capacity of 40,000 hectolitres, of which 30,000 hectolitres are in a **refrigerated storage**.

DISTRIBUTION MAP



We export in more than 40 countries all over the world

EUROPE: 55%
CENTRAL ASIA/EASTERN EUROPE: 20%
UNITED STATES OF AMERICA: 12%
SOUTH-EAST ASIA/ASIA: 11%
OTHERS: 2%

*sales data of the 2023

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CASA VINICOLA ABBAZIA DI SAN GAUDENZIO SRL
VIA ABBAZIA 6 - 12058 SANTO STEFANO BELBO (CN) ITALIA
www.abbazia.com



CAMPAIGN FINANCED
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MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE

