

NAVIANTE[®]

WINERY & VINEYARDS

FIA FAMILY ESTATE

A series of parallel diagonal stripes in the bottom right corner, colored black, blue, orange, red, and yellow.

NAVIANTE®





Dogliani
DOCG

Piemonte
DOC
Barbera

Langhe
DOC
Nebbiolo

Piemonte
DOC
Rosso

Barolo
DOCG

6

8

10

12

14





NAVIANTE®



Genuine but original products that can give you the taste of pondered decisions, matured thanks to the experience and the inventiveness of people who love conveying pleasant sensations through taste.

Come closer and you will realise that those flavours speak of you, that those tastes and scents belong to you and will be your discreet friends where and when necessary.



Vineyards

Rocco Fia's enterprise is situated in the Langhe area, earthly paradise of the Cuneo Province, that clinched a place among the **Unesco** *World Heritage treasures*.

The Langhe hills are unique in the world for their beauty and they are one of the most coveted tourist destinations in Italy.

The ruler of this area is the *wine*, which marks the rhythms of colours, of work and passion.

Shortly before the autumn we celebrate its feast, the Langhe hills are inebriated by a kaleidoscope of colours and they get different hues, depending on the reflection of the sun: this is one of the most enchanting views that nature offers in this area. Here the river *Tanaro* draws a curve and makes a dry luxuriant isle. The river seems to give a precise message to man, as it turns away and doesn't touch *Navante*. The family *Fia* caught this message at the end of the 19th century, when *Maurizio Fia* bought his first vineyards.

Yet it took about 70 years before the farm specialised in the wine making field, because before that time wine making was still a secondary activity. The dream, or maybe the destiny of three generations became true on these hills, where quality was born together with wine: in fact in 1979 the 23 year-old oenologist Rocco Fia decided to create his own wine business.

Naviante is a family-run business that has started to work with restaurant owners as time went by: it has started to supply them with great quality wines, personalising their labels and trying to transfer to them the most sincere good that Naviante possesses: its *passion*.

The various phases of its wine making process, from the choice of the grapes to the end product, are followed carefully by *Rocco, Fiorella, Umberto and Flaviana*.

In their wine cellar the only rule is: “do well what you love, that is your job”.

*Not time, not the unforeseen,
least of all tiredness are important here:
the only essential thing is making products of quality.*



As time went by, Rocco Fia's enterprise has acquired the most modern wine making technologies, maintaining its place in the forefront of technology, but never losing its antique traditions.

In this wine cellar *Nietzsche's* dialectic between *Dionysus* and *Apollo* finds its balance and expertise, here heart and experience meet and form a “*ménage à trois*” to be enjoyed in the most different situations.

“We are persuaded that our business will be able to develop and grow without ever losing its identity through Pharaohs industrial productions, but always trying to offer our clients top quality and the best products that we can get from a *wonderful land*, that is also *blessed* by its river...”



NAVIANTE®

Dogliani

DOCG

“ Dogliani wine is a dark horse, elegant and even good-looking. It is determined, perfumed and cultivated, it is the son of Skill and Tradition. ”

VINE VARIETY • Dolcetto.

PRODUCTION AREA • Langhe.

VINIFICATION • Traditional.

BOUQUET • Delicate floral bouquet.

COLOUR • Bright ruby red.

TASTE • Dry, finely fruity, with smooth and pleasant. finish

FOOD ACCOMPANIMENT • Meat and cheeses.

SERVING TEMPERATURE • 16° - 20° C





NAVIANTE®

Piemonte DOC Barbera

“Barbera is the flavour of our tradition,
the perfumes of a kitchen
getting ready for a celebration.
It combines both the determination
of a father, with the sweetness
of a mother. It is almost
a magical experience,
yet well grounded,
rooted in the soil
of a beloved land.”

VINE VARIETY • Barbera.

PRODUCTION AREA • Langhe.

VINIFICATION • Traditional, ageing in oak wood barrels.

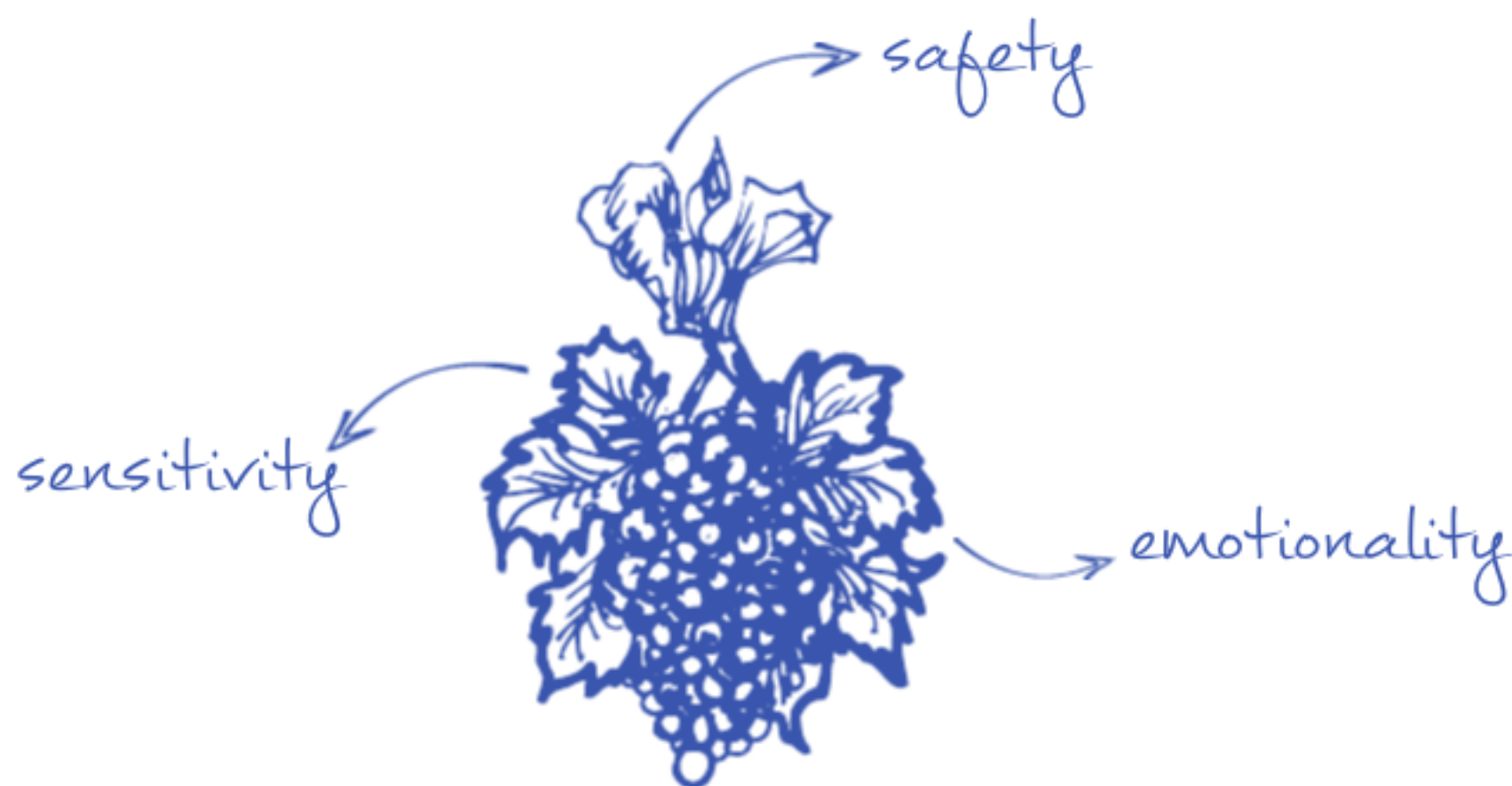
BOUQUET • Intense, ethereal, typical of its vine variety.

COLOUR • Ruby red tending to garnet-red.

TASTE • Dry body, slightly acid, a little tannic,
with scent of wild rose.

FOOD ACCOMPANIMENT • Meat, roast meat, very rich and tasty dishes.

SERVING TEMPERATURE • 18° - 20° C





NAVIANTE®

Langhe

DOC

Nebbiolo

“ Self-confident,
but not as serious as its older cousins;
yet it is a welcoming just like an old farmhouse
lit by a heart-warming fireplace.
It tastes like early red glowing sunsets
on sunny fall days. ”

VINE VARIETY • Nebbiolo.

PRODUCTION AREA • Langhe.

VINIFICATION • Red vinification, ageing in wooden barrels.

BOUQUET • Intense, with perfume of sweet wood.

COLOUR • Red tending to garnet-red
with orange-coloured highlights.

TASTE • Dry, full-bodied, slightly tannic, aromatic,
with a fruity and floral aftertaste.

FOOD ACCOMPANIMENT • Red meats.

SERVING TEMPERATURE • 18° - 20° C





NAVIANTE®

Piemonte DOC Rosso

“ Research, dedication
and never being able to give up.
Vision of a new future
and will to surprise
by striking our heart and soul
with sweetness
and originality.”

VINE VARIETY • Typical Piedmontese grape variety.

PRODUCTION AREA • Langhe.

VINIFICATION • 24h cryomaceration, natural fermentation
in autoclave at controlled temperature,
according to Martinotti's method.

BOUQUET • Delicate, With fruity aroma.

COLOUR • Cherry-red, sheeny notes.

TASTE • Sweet and harmonious
with a good balance of acidity and sugars.

FOOD ACCOMPANIMENT • Dessert or summer aperitifs.

SERVING TEMPERATURE • 8° - 10° C





NAVIANTE® Barolo

DOCG

“ Be well rooted to the ground
and you will be able to stand upright
reaching the sky.
Years of self-denial and care
striving for a single instant,
a lifetime's worth instant. ”

VINE VARIETY • Nebbiolo.

PRODUCTION AREA • La Morra

VINIFICATION • 40 days' red vinification
at controlled temperature (30° - 31° C),
finig in wooden barrels.

BOUQUET • Ethereal, persistent, with floral and fruity notes.

COLOUR • Red tending to garnet-red, with orange highlights.

TASTE • Dry, full bodied, slightly tannic.

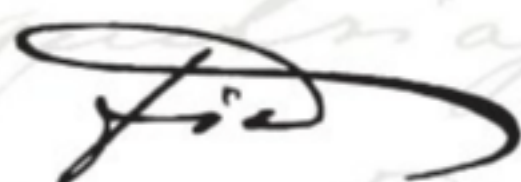
FOOD ACCOMPANIMENT • Red meat cooked in elaborate way,
brazed and roasted meat, game, cheese.

SERVING TEMPERATURE • 18° - 20° C



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