

# NAVIANTE®

WINERY & VINEYARDS

FIA FAMILY ESTATE

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NAVIANTE®







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# 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®

Langhe

DOC

Dolcetto

“A perfect wine to be enjoyed with your family and friends after work without going out of your mind, having fun but in a moderate way. It is a sincere friend without demands, that can be counted among your life's or your day's friends.”

VINE VARIETY • Dolcetto.

PRODUCTION AREA • Langhe.

VINIFICATION • Traditional with short fermentation.

BOUQUET • Intense, ethereal, vinous.

COLOUR • Ruby red with violet highlights.

TASTE • Slightly sweet and well balanced.

FOOD ACCOMPANIMENT • All round wine.

SERVING TEMPERATURE • 16° - 20° C

“**Langhe Dolcetto** is a society wine, that brings you together, ideal for special occasions but also for common week days. It comes from the hills and from those slopes it gets the energy to give you enthusiasm but not craziness. It is fresh without exaggerating nor boasting.”



*You don't need much to b happy*









# NAVIANTE® Dogliani DOCG

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

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 in itself the determination of a father,  
with the sweetness of a mother.  
It is an experience at the limit of mysticism  
but still well grounded at the same time.”

VINE VARIETY • Barbera.

PRODUCTION AREA • Langhe.

VINIFICATION • Traditional, ageing in oak wood barrels.

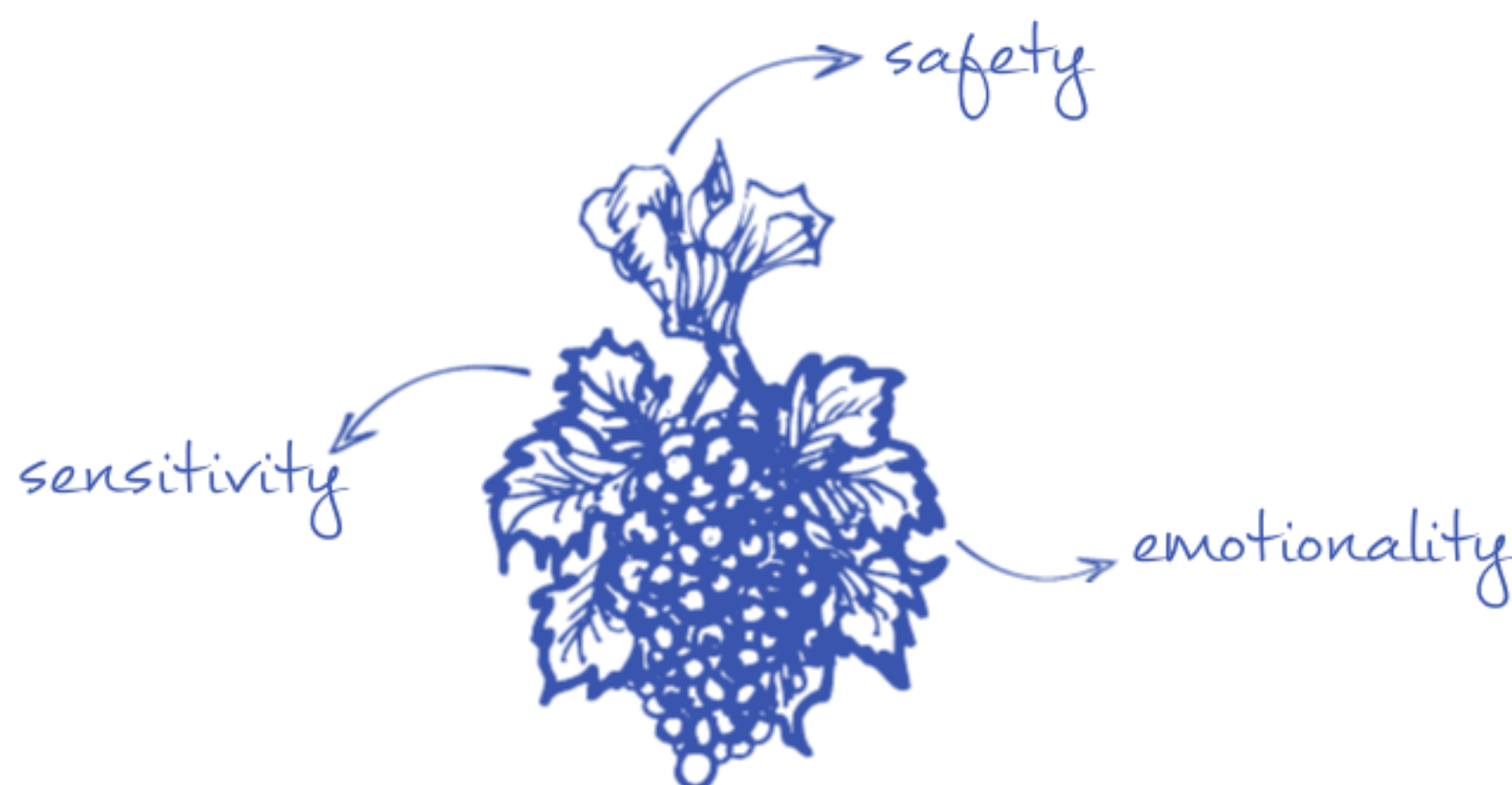
BOUQUET • Intense, ethereal, typical of its vine variety.

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

“It is self-confident  
but not as serious as its older cousins;  
yet it is as *welcoming* as an old farmhouse living room  
heated by a burning fireplace.  
It tastes like sunny fall days  
which end with red premature sunsets.”

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









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# Langhe DOC Chardonnay

“A young nice lover, who is cheerful without being disrespectful; it is as elegant and as refined as its entire making process.

It is as a young man with a good head on his shoulders, aware of the fact that “wine is man’s best friend”. ”

VINE VARIETY • Chardonnay.

PRODUCTION AREA • Langhe.

VINIFICATION • White vinification with controlled fermentation at 15° C.

BOUQUET • Fruity, ethereal, light, with scents of spring flowers.

COLOUR • Straw yellow with golden highlights.

TASTE • Dry, slightly aromatic.

FOOD ACCOMPANIMENT • Ideal during the whole meal, for happy hours and served with fish dishes.

SERVING TEMPERATURE • 14° - 15° C









# NAVIANTE®

## Fia's

“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, so you will be able to stand upright into the sky.  
Years of self-denial entirely striving for an instant, an instant that is worth an entire life”

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.

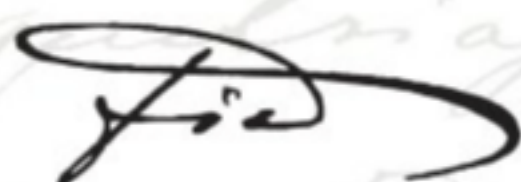
FOOD ACCOMPANIMENT • Red meat cooked in elaborate way, brazed and roasted meat, game, cheese.

SERVING TEMPERATURE • 18° - 20° C



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