



C A S C I N A
D E L P O Z Z O

A family winery



**FAMILY
COMPANY
FOR 5
GENERATIONS**

22 HECTARES

**ANNUAL
PRODUCTION:
90/100.000
BOTTLES**



Cascina del Pozzo has been a farming reality since its origins.

GIACOMO MARCHISIO began producing wine in the early 1900s in his cellar on VIA CAVOUR in Castellinaldo d'Alba. At that time, grape cultivation was not the only source of income for our family... in addition to wine, there were peaches cultivated and sold. Farming was done exclusively by hand, and Giacomo owned a cow that he used for working his vineyards, from which he produced exclusively red wine at that time. Soon after, Giovanni (1913) and Mario (1927), the second generation of the Marchisio family, joined him, following in their father's footsteps from a young age. Giacomo died in the early 1950s, and the two heirs soon decided to divide the land inherited from their father (the total area was about 4 acres. In 1945, Flavio Marchisio, the third generation, was born to Giovanni and his wife Quintilia. Giovanni and Flavio continued to produce wine, but without putting their own label on it; the wine obtained from their harvests was entirely purchased by mediators in the area (it was said that they bought the winery... not in a physical sense but to indicate that they bought all the production obtained from the harvest), who emptied it during the year.

The turning point came in 1978 when Flavio Marchisio was the first winemaker in Castellinaldo to embark on the road of direct sales. From 1978 onwards, Flavio gradually increased his production, buying new plots of land near those he already worked with his father Giovanni and with the little Gianmario, born in 1974, the fourth generation. Dedication, courage, and passion were evident throughout the family, and this was Flavio's good fortune. In 1983, the family business moved to the well vineyard (the current headquarters of the company), where Giovanni, Flavio, and his wife Vilma built their new cellar. Here, we find the first labels of the Flavio Marchisio agricultural company. Gianmario did not let the baton passed down by his father Flavio fall, and with the fourth generation, a major turning point arrived. In 1996, the first bottle of ROERO ARNEIS labeled FLAVIO. The story continued, with Denise and Stefano joining Gianmario to run the winery and peach cultivation until 1999. From that year on, the curtain closed on the peach trees, giving full space to grape cultivation.

Gianmario, Stefano, and Denise thus directed the family business exclusively towards wine production, with a dream of putting the soul and suggestions of the land they love into every bottle. The fourth generation was eager to grow and make a name for themselves in the world of wine, but above all, they wanted identity... a logo. At the beginning of the 2000s, the company was renamed CASCINA DEL POZZO. The name was meant to take inspiration from and above all honor Flavio's father for the great step he took in the 1980s: building the new company in the vineyard inherited from Giovanni, the well vineyard. Today, the company can also count on the help of the fifth generation: Lorenzo, Gabriele, Lucrezia Michele e Giulia

Three generations, united by their passion for the land where they were born.





Our wines

SPARKLING WINES.....



WHITE WINES.....



RED WINES.....







DECIMO *Spumante Brut* METODO MARTINOTTI

FIRST VINTAGE: 2006

It is the first sparkling wine we added to our line.

A Martinotti method white sparkling wine born from the need to find a bubbly wine for everyone and every occasion.

The cuvée, composed of Pinot Noir, Chardonnay, and Arneis, gives this wine minerality, freshness, and above all, easy drinkability.

The bubbles are fine but very persistent, excellent to pair with aperitifs, cold cuts, sweet or dry pastries, or for a summer lunch with meat.

GRAPE VARIETAL: Pinot Noir 50%, Arneis 25%, Chardonnay 25%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy, with low percentages of silt and clay

EXPOSURE/ ALTITUDE: 280-330 m

GROWING/PRUNING: Guyot vertical trellis

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 70 hl

HARVEST: manual, late August or early September

VINIFICATION: soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen; Charmat sparkling wine method

AGEING: 3 months in stainless steel; periodic batonnages

RESIDUAL SUGAR: depend on the vintage, from 5 to 6.5 g/L

BOTTLES PER YEAR: 12,000

SERVE WITH: fish dishes, delicate antipasti, vegetables au gratin, fresh cheeses

SIZE: 0,75 L – 1,5 L



Famiglia Flavio Marchisio



DECIMO ROSA *Spumante Brut* METODO MARTINOTTI

FIRST VINTAGE: 2020

Chronologically, it is our third sparkling wine, a label born from the need to keep up with the times.

The onion skin pink color is the result of a precise cold maceration of Pinot Noir.

The result is a fresh and pleasant bubbly, soft and unobtrusive.

On the nose, the fruity aromas of maceration blend with those of Arneis and Chardonnay, while the taste is very delicate yet persistent.

For the rosé enthusiasts, we left a small suggestion on the inside of the back label, take a look!

GRAPE VARIETAL: Pinot Noir 50%, Arneis 25%, Chardonnay 25%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy, with low percentages of silt and clay

EXPOSURE/ ALTITUDE: 280-330 m

GROWING/PRUNING: Guyot vertical trellis

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 70 hl

HARVEST: manual, late August or early September

VINIFICATION: soft pressing; 24 hours skin maceration for Pinot Nero, fermentation in controlled temperature, stainless steel; maximum regime 17° C; protection from oxygen; Charmat sparkling wine method

AGEING: 3 months in stainless steel; periodic batonnages

RESIDUAL SUGAR: depend on the vintage, from 6 to 8 g/L

BOTTLES PER YEAR: 12,000

SERVE WITH: fish dishes, delicate antipasti, vegetables au gratin, fresh cheeses

SIZE: 0,75 L – 1,5 L



Famiglia Flavio Marchisio



CHAPINAR *Metodo Classico* dosaggio Zero

FIRST VINTAGE: 2015

It is our classic method composed of CHArdonnay, PINot Noir, and Arneis.

A pas dosé sparkling wine, aged for 36 months on the lees before disgorgement.

The aging makes this bubbly more complex both on the nose (with hints of bread crust and yeast) and in taste, making it fuller and more elegant.

Its residual sugar (<2 g/L) gives the bubbly more character and liveliness, yet it remains pleasant and refined.

GRAPE VARIETAL: Pinot Noir 50%, Arneis 10%, Chardonnay 40%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy, with low percentages of silt and clay

EXPOSURE/ ALTITUDE: 280-330 m

GROWING/PRUNING: Guyot vertical trellis

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 70 hl

HARVEST: manual, late August or early September

VINIFICATION: soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen.

BOTTLING (TIRAGE): in March where the wine starts the second fermentation in the bottle.

AGEING ON YEASTS (IN THE BOTTLE): 36 months

DOSAGE: no sugar added (pas dosé)

RESIDUAL SUGAR: less than 2 g/L

BOTTLES PER YEAR: 6,000

SERVE WITH: fish dishes, delicate antipasti, vegetables au gratin, fresh cheeses

Formati: 0,75 L – 1,5 L - 3 L



Famiglia Flavio Marchisio



Laganella LANGHE FAVORITA

FIRST VINTAGE: 2002

It is one of the indigenous white wines of Roero, a sibling of the Ligurian Vermentino. Laganella has a very light color with greenish reflections. Not very structured, this wine is ideal for aperitifs or summer drinks. It releases fruity notes on the nose, while a slightly bitter note, typical of this variety, is perceived on the palate.

GRAPE VARIETAL: Favorita 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy (70%) with low percentages of silt (25%) and clay (5%)

EXPOSURE/ ALTITUDE: east and west / 280 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 70 hl

HARVEST: manually, beginning of September

VINIFICATION: soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen

AGEING: 6 months in stainless steel; periodic batonnages and 3 months in the bottle

BOTTLES PER YEAR: 6,000

SERVE WITH: fish dishes, delicate antipasti, vegetables au gratin, fresh cheeses

SIZE: 0,75 L



Famiglia Flavio Marchisio



Montemeraviglia ROERO ARNEIS



Concursi Mondiali
The Silver Medal

FIRST VINTAGE: 1996

For us, Roero Arneis is the most representative white wine, with a production area of about 8 hectares. Produced for over 20 vintages, Arneis is still made with the same vinification as the first vintage: soft pressing, fermentation, and vinification only in controlled temperature stainless steel tanks. The intense aromas of this wine are the result of constant commitment in the vineyard, but above all, in the cellar during vinification. After fermentation, Arneis is left on the lees for 4-5 months with periodic batonnage.

GRAPE VARIETAL: Arneis 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy (70%) with low percentages of silt (25%) and clay (5%)

EXPOSURE/ ALTITUDE: 280 – 330 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 70 hl

HARVEST: manually, beginning of September

VINIFICATION: soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen

AGEING: 6 months in stainless steel; periodic batonnages and 3 months in the bottle

BOTTLES PER YEAR: 30,000

SERVE WITH: fish dishes, delicate antipasti, vegetables au gratin, fresh cheeses

SIZE: 0,75 L - 1,5 L - 12 L



Famiglia Flavio Marchisio



io-yè LANGHE BIANCO

FIRST VINTAGE: 2020

Iò-yè is the child of the fifth generation of our family, introduced with the desire to offer something different from our local white wines.

By not undergoing any aging, it maintains the primary aromas of the grapes on the nose: white flowers and citrus. It remains very intense, rich on the palate, and above all, highlights minerality and sapidity. The challenge of planting Viognier on the hills of the region has borne excellent results. Perfect as an aperitif, it pairs well with fish, oysters, and risottos. Great with soft and blue-veined cheeses.

GRAPE VARIETAL: Viognier 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: mud and clay

EXPOSURE/ ALTITUDE: south- east / 290 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 70 hl

HARVEST: manually, half September

VINIFICATION: soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen

AGEING: 6 months in stainless steel; periodic batonnages and 3 months in the bottle

BOTTLES PER YEAR: 2,500

SERVE WITH: fish dishes, delicate antipasti, vegetables au gratin, cheeses

SIZE: 0,75 L



Famiglia Flavio Marchisio



Prasoray LANGHE BIANCO

FIRST VINTAGE: 2005

Composed of 100% Chardonnay, PRASORAY is the result of the challenge our family set out to create an aging white wine. The grapes are allowed to overripen in the vineyard to give the wine greater structure. They are then hand-harvested and vinified in temperature-controlled steel tanks.

From there, time takes center stage as it rests in TONNEAUX for 12 months, in contact with the fine lees of fermentation, and undergoes BATONNAGE every 3 days. The result is a complete evolution of Chardonnay: honey and banana notes stand out on the nose, with a soft and delicate yet powerful and fresh taste. If aged for a few years, it can provide great satisfaction. Best paired with medium-aged cheeses.

GRAPE VARIETAL: Chardonnay 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: mud and clay

EXPOSURE/ ALTITUDE: south- east / 290 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 70 hl

HARVEST: manually, end of September

VINIFICATION: soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen

AGEING: 12 months in tonneaux 500 L; periodic batonnages. 6 months in the bottle

BOTTLES PER YEAR: 2,500

SERVE WITH: fish dishes, delicate antipasti, vegetables au gratin, ripe cheeses

SIZE: 0,75 L



Famiglia Flavio Marchisio



La Rosa del Pozzo LANGHE ROSATO

FIRST VINTAGE: 2014

This rosé is exclusively made from Barbera grapes, and that's its main characteristic. Vinification involves a gentle pressing of the Barbera grapes without maceration, resulting in a light-colored rosé in the bottle. It recalls the aromas of Barbera both on the nose and palate: fruity aromas and a slight acidity in the mouth that calls for a second glass.

GRAPE VARIETAL: Barbera 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy (70%) with low percentages of silt (25%) and clay (5%)

EXPOSURE/ ALTITUDE: south- east / 300 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 60 hl

HARVEST: manually, end of September

VINIFICATION: soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen

AGEING: 6 months in stainless steel; periodic batonnages and 3 months in the bottle

BOTTLES PER YEAR: 3,000

SERVE WITH: aperitives, antipasti, vegetables, seafood dishes, fresh cheeses

SIZE: 0,75 L



Famiglia Flavio Marchisio



LANGHE DOLCETTO

FIRST VINTAGE: 1996

It is one of the red wines that has always thrived in our region. Vinified exclusively in steel, our Dolcetto aims to remind you of the house wine: simple and suitable for any meal.

GRAPE VARIETAL: Dolcetto 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: clay and sandy

EXPOSURE/ ALTITUDE: east and west / 280 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 60 hl

HARVEST: manually, half/end of September

VINIFICATION: 5-7 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 6 months in stainless steel; 6 months in the bottle

BOTTLES PER YEAR: 6,000

SERVE WITH: pasta and second meat dishes

SIZE: 0,75 L



Famiglia Flavio Marchisio



Fossamara BARBERA D'ALBA

FIRST VINTAGE: 1996

Barbera has always been considered the most important variety here in Castellinaldo. Thanks to the territory we come from, Barbera takes on organoleptic characteristics that set it apart from others. With this label, we find Barbera in its simplest expression, vinified solely in steel tanks, to allow the aromas and flavors of our land's Barbera to shine through.

GRAPE VARIETAL: Barbera 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy with low percentage of silt and clay

EXPOSURE/ ALTITUDE: south- east / 280 - 300 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 60 hl

HARVEST: manually, end of September

VINIFICATION: 10-12 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 8 months in stainless steel tanks, 6 months in the bottle

BOTTLES PER YEAR: 10,000

SERVE WITH: first and second tasty diches, roast meat and medium-aged cheese

SIZE: 0,75 L - 1,5 L



Famiglia Flavio Marchisio



Lucrezia BARBERA D'ALBA SUPERIORE



FIRST VINTAGE: 2006

Lucrezia, the sister of Lorenzo and Gabriele, was born in the year when Barbera Superiore was first produced, hence the dedication. Currently, this Barbera is aged for 12 months in Tonneaux, 12 months in large barrels, and a few more months in the bottle. The vines used to produce this Barbera are approximately 50 years old.

GRAPE VARIETAL: Barbera 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy (66%) with low percentage of silt (30%) and clay (4%)

EXPOSURE/ ALTITUDE: south / 310 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 50 hl

HARVEST: manually, end of September

VINIFICATION: 12-15 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 12 months in toneaux 500L, 12 months in large barrels, 6 months in the bottle

BOTTLES PER YEAR: 12,000

SERVE WITH: traditional piedmontese meat diches and aged cheese

SIZE: 0,75 L - 1,5 L - 3 L - 5 L - 12 L



Famiglia Flavio Marchisio



Castellinaldo BARBERA D'ALBA

FIRST VINTAGE: 2019

This is the most important expression of our Barbera. Castellinaldo, recently recognized as a SUBZONE of Barbera, is the only Barbera d'Alba that bears the name of a village. We use our finest Barbera grapes for this wine, which is vinified in steel and then aged for 24 months in Tonneaux, bottled, and left to rest for at least 12 months before being sold.

GRAPE VARIETAL: Barbera 100%

PRODUCTION AREA: Vigna Rocca, municipality of Castellinaldo d'Alba – Roero

SOIL: Marne e tufo (blue soil)

EXPOSURE/ ALTITUDE: south / 310 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 40 hl

HARVEST: manually, end of September/ beginning october

VINIFICATION: 15-18 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 24 months in toneaux 500L and 12 months in the bottle

BOTTLES PER YEAR: 2,000

SERVE WITH: traditional piedmontese meat diches and aged cheese

SIZE: 0,75 L - 1,5 L - 3 L - 5 L - 12 L



Famiglia Flavio Marchisio



Vigna Valmaggiorre NEBBIOLO D'ALBA

FIRST VINTAGE: 2021

This Nebbiolo is the result of the fifth generation. Steel and cement play a leading role in this wine, two inert materials that allow the wine to develop aromas and flavors specific to this special terroir. The vineyard, located in Vezza d'Alba, embodies the heroic vineyard expression of Roero. The steep slopes of these hills prevent access by agricultural machinery, which is why the entire process is carried out by hand.

GRAPE VARIETAL: Nebbiolo 100%

PRODUCTION AREA: Vezza d'Alba – Roero

SOIL: sandy

EXPOSURE/ ALTITUDE: south / 290m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 50 hl

HARVEST: manually, end of September / half october

VINIFICATION: 15 days skin contact with destemages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 9 months in cement tanks, 6 months in the bottle

BOTTLES PER YEAR: 2,000

SERVE WITH: traditional piedmontese meat dishes and medium-aged cheese

SIZE: 0,75 L



Famiglia Flavio Marchisio



Caplaur NEBBIOLO D'ALBA

FIRST VINTAGE: 1996

It is the historic Nebbiolo of the company. This wine, along with Arneis and Barbera, were the first labels to see the light in the company. The Nebbiolo, renamed CAPLAVUR (masterpiece) since 2010, now ages for 24 months in large barrels. It undergoes a gentle aging process that allows the primary aromas of Nebbiolo to be perceived while simultaneously softening and mellowing the tannins.

GRAPE VARIETAL: Nebbiolo 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy (69%) silt (28%) and clay (3%)

EXPOSURE/ ALTITUDE: south / 280 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 50 hl

HARVEST: manually, end of September / half october

VINIFICATION: 15 days skin contact with destemages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 24 months in large oak barrels, 6 months in the bottle

BOTTLES PER YEAR: 7,000

SERVE WITH: traditional piedmontese meat dices and medium-aged cheese

SIZE: 0,75 L - 1,5 L - 3 L - 5 L



Famiglia Flavio Marchisio



Montegalletto ROERO



FIRST VINTAGE: 1999

MONTEGALLETO is the Roero that has accompanied us on our journey until today. It originates from the vineyard planted by Flavio in the early '80s on this hill called MONTEGALLETO by the older generations of the village. It is said that the hill was renamed this way because it was the first hill to see the morning sun, and just like the rooster sings at the first light of dawn, hence MONTEGALLETO.

GRAPE VARIETAL: Nebbiolo 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy (66%) silt (30%) and clay (4%)

EXPOSURE/ ALTITUDE: south east - south west / 300m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 40 hl

HARVEST: manually, end of September / half october

VINIFICATION: 15 - 18 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 12 months in tonneaux 500 L, 12 months in large oak barrels, 6 months in the bottle

BOTTLES PER YEAR: 4,000

SERVE WITH: roast meat, game, traditional piedmontese meat diches and medium-aged cheese

SIZE: 0,75 L - 1,5 L - 3 L - 5 L



Famiglia Flavio Marchisio



Serra Zoanni ROERO RISERVA



FIRST VINTAGE: 2017

With the introduction of geographical designations (MeGa), we wanted to separately vinify the vineyard planted with Nebbiolo in the '60s. SERRA ZOANNI comes from a clay-rich soil and distinguishes itself from MONTÉGALLETO with its intense and spicy aromatic profile, as well as its soft, silky, and persistent tannins.

GRAPE VARIETAL: Nebbiolo 100%

PRODUCTION AREA: MeGa di Castellinaldo d'Alba Serra Zoanni, Municipality of Castellinaldo d'Alba – Roero

SOIL: white soil and tufo (clay soil)

EXPOSURE/ ALTITUDE: south - south east / 300m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 40 hl

HARVEST: manually, half october

VINIFICATION: 18 - 20 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 24 months in tonneaux 500 L, 12 months in the bottle

BOTTLES PER YEAR: 2,000

SERVE WITH: roast meat, game, traditional piedmontese meat diches and aged cheese

SIZE: 0,75 L - 1,5 L - 3 L - 5 L - 12 L



Famiglia Flavio Marchisio



Bricco Serra ALBA

FIRST VINTAGE: 2008

ALBA is a lesser-known denomination born from the combination of the two great reds of our region, Barbera and Nebbiolo. The result is a structured wine with a long aging potential. It has an intense and fruity nose thanks to the Barbera, and a persistent taste with soft tannins, courtesy of the Nebbiolo.

GRAPE VARIETAL: Nebbiolo 70%, Barbera 30%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy (66%) silt (30%) and clay (4%)

EXPOSURE/ ALTITUDE: south - south east / 310m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 40 hl

HARVEST: manually, half september for barbera and beginning october for Nebbiolo

VINIFICATION: 6 - 8 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 24 months in tonneaux 500 L, 9 months in the bottle

BOTTLES PER YEAR: 2,000

SERVE WITH: roast meat, game, traditional piedmontese meat dishes and aged cheese

SIZE: 0,75 L - 1,5 L



Famiglia Flavio Marchisio



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