



NOBLE NEBBIOLO

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Alan Tardi, CSW

What does “**NOBLE**” mean?

Literal Usage

- **Noble Grapes:** varieties that have established a strong presence and profile in many areas throughout the world:

Cabernet Sauvignon, Pinot Noir, Merlot, Syrah, Chardonnay, Sauvignon Blanc, Riesling, Pinot Gris.

- Connection to actual nobility:

“The King of Wines and the Wine of Kings.”

- Louis XV of France and Tokaji as “Vinum Regum, Rex Vinorum.”
- Emperor Napoleon Bonaparte and Champagne
- Carlo Alberto King of Savoy and Vittorio Emanuele II King of Italy and Barolo; Marchesa Giulia Falletti, Count Benso di Cavour

Many cases where nobles owned estates and vineyards (e.g. Bordeaux, Loire).

Descriptive Usage

Inherently 'noble' characteristics of the Nebbiolo grape and the wines made from it:

- Tannin
- Structure
- Lighter color, transparency
- Reserve, Austerity
- Ability to age/evolve favorably over long period of time
- Necessity to wait until the wine is ready
- Particular about where it will grow
- Heightened capacity to capture and express unique aspects of a particular place while still retaining its own unique fundamental character.

Blah, blah blah.....

- I. Take a close look at the Nebbiolo grapevine
 - II. Examine the principal regions where it grows
 - III. Taste 10 100% Nebbiolo wines in a variety of typologies, exploring the specific places where they come from, how they were made and the people who made them.
- ❖ Comparative tasting: compare 1st & 2nd wine of each set; compare expressions of Nebbiolo from different areas.
 - What are the basic common characteristics of the Nebbiolo grape that run through all the wines despite their differences?
 - What are the unique qualities that appear in each wine due to specific terroir and wine making style?
 - What are elements of the wine that could be described as 'noble'?

Nebbiolo Basics

- Ancient variety of uncertain parentage.
- Early budding, late ripening.
- Conical-shaped tight cluster; med-small berries.
- Thick skin; pronounced tannin, moderate+ acidity.
- Moderately low in anthocyanins.
- Very sensitive to and particular about its growing environment:



- Grows ~~only~~ *mostly* in certain parts of 3 adjacent regions in Northeastern Italy:



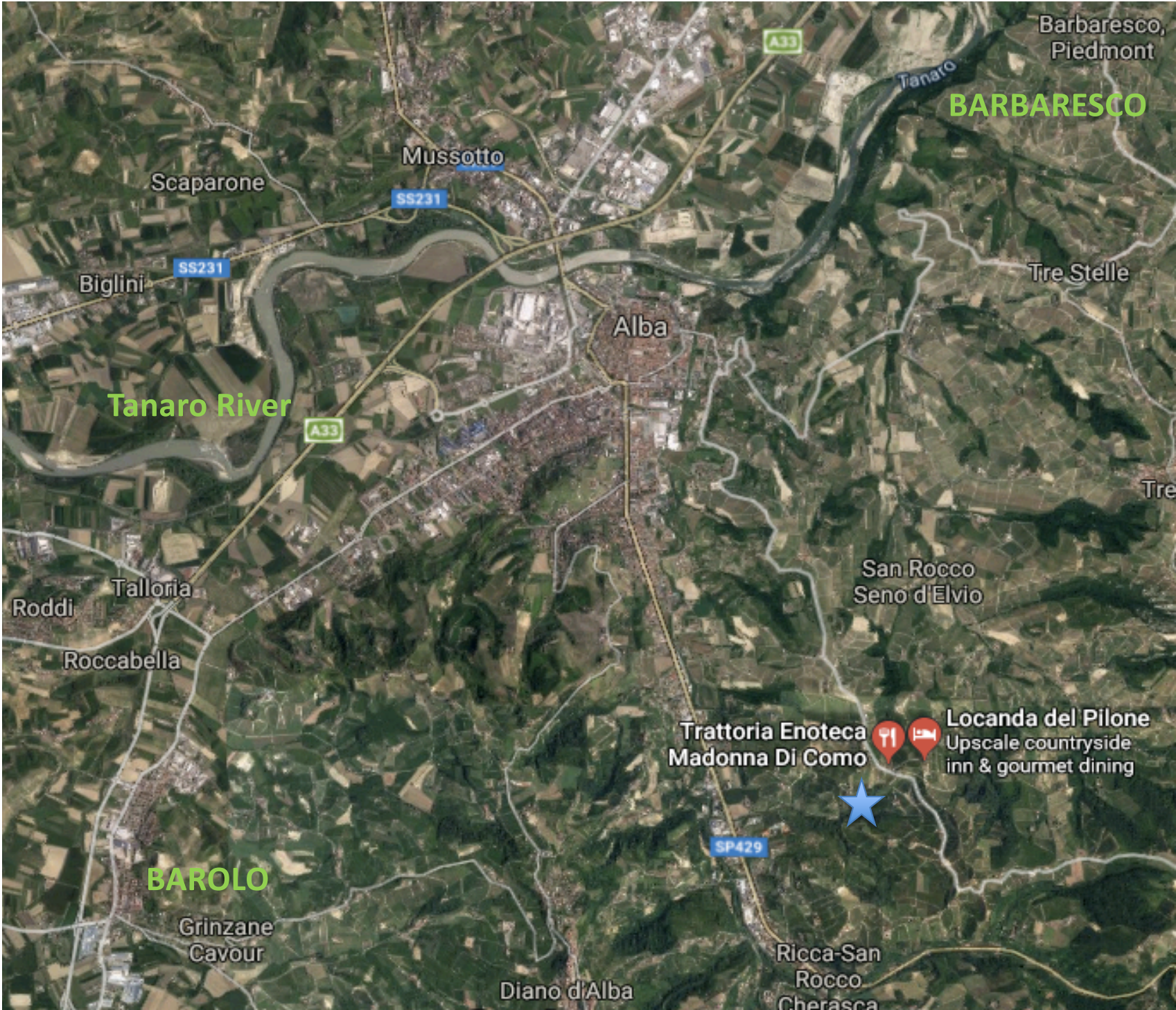
- Despite its limited growing area, the variety has numerous local names, sub-varieties, and biotypes.

Nebiolo di Luras, Gallura, Sardegna

Generale Alberto Ferrero della Marmora 1789 –1863



- Marmora — statesman, general, and naturalist — posted to Sardinia early 1800s.
- 1839-40: “Travels in Sardinia”.
- Marmora said to have brought the Nebbiolo vine to the island.
- Nebiolo still present in the northern area of Gallura (DOCG Vermentino) around town of Luras cultivated by handful of producers.
- *Confraternita di Nebiolo di Luras* founded 1998.



ERPACRIFE

- Created by 4 friends in 1999 after graduating from enology school of Alba:
- Erik Dogliotti, Paolo Stella, Cristian Calatroni, Federico Scarzello.
- Winery located in Castagnole Lanze (Asti)



- Vineyard in Madonna di Como (Alba) in between Barolo & Barbaresco zones.
- South-facing slopes at about 400 mt asl. Calcareous clay.
- About 2 ha total; one part planted in 1965, the other in the late '70s.



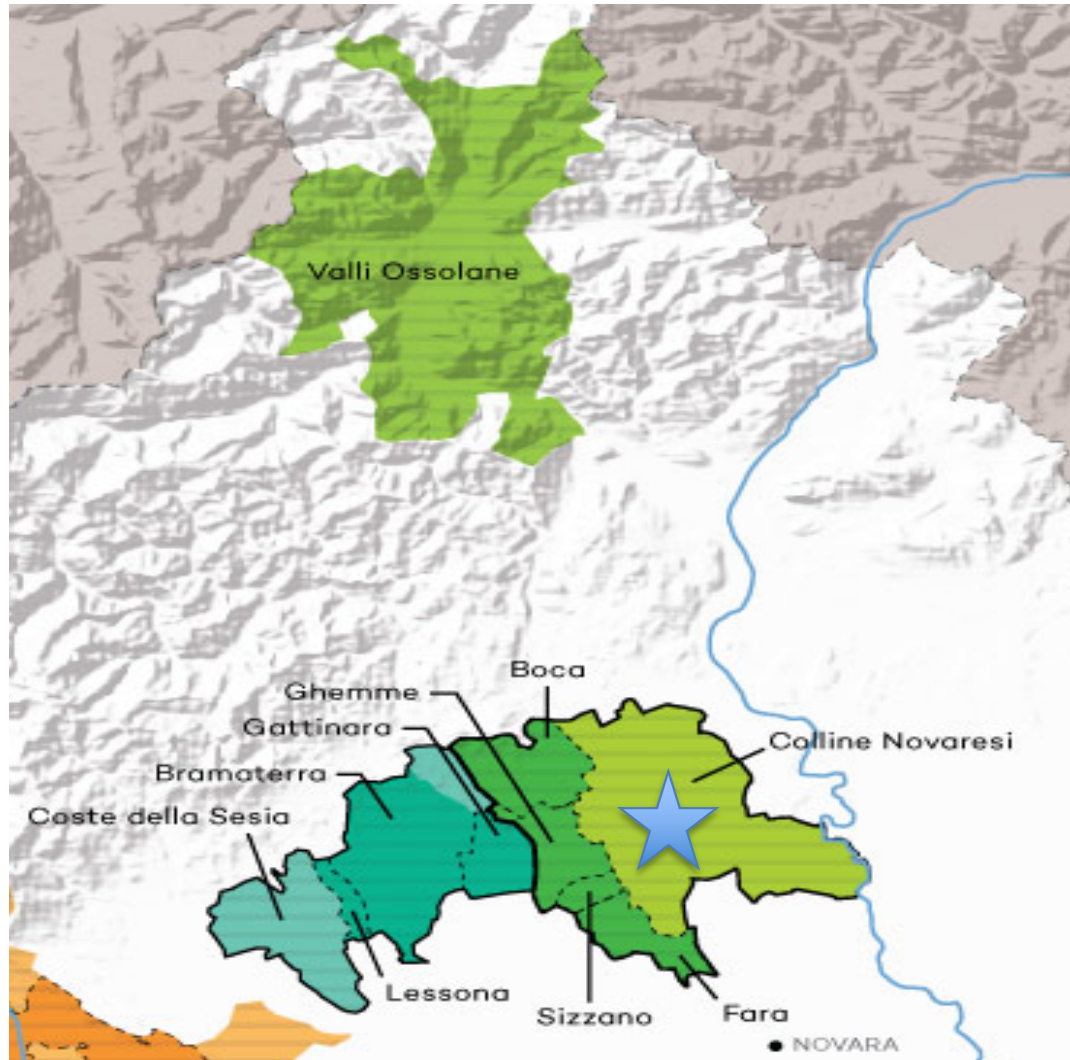
1. “Erpacrife” VSQ Metodo Classico 2013

ERPACRIFE

- 100% Nebbiolo
- Traditional Method (*Metodo Classico*) Rosato.
- Early harvest of hand-picked grapes stored at 0 °C for 20 days followed by cold maceration for 12-18 hrs.
- 12-15 days fermentation in oak barrels, 3 months *bâtonnage* and 4 months stainless steel.
- 24+ months *sur lie*.
- Zero dosage (2 g/L). 13% abv
- About 9,000 bottles/yr.
- In very good vintages they also produce 1500-2000 bottles of *metodo classico* Moscato.



ALTO PIEMONTE



- 4 Provinces

Novarra, Vercelli, Biella, Verbano Cusio Ossola.

- 10 appellations

2 DOCGs: **Ghemme & Gattinara**

5 Village DOCs: **Boca, Fara, Sizzano, Lessona, Bramatera**

3 Regional DOCS: Colline Novaresi, Coste della Sesia, Valli Osolane

- “Spanna” is King

Vespolina and **Croatina** (Bonarda) important traditional grapes.

- Consorzio created 1999

Winegrowing activity since 200 BCE

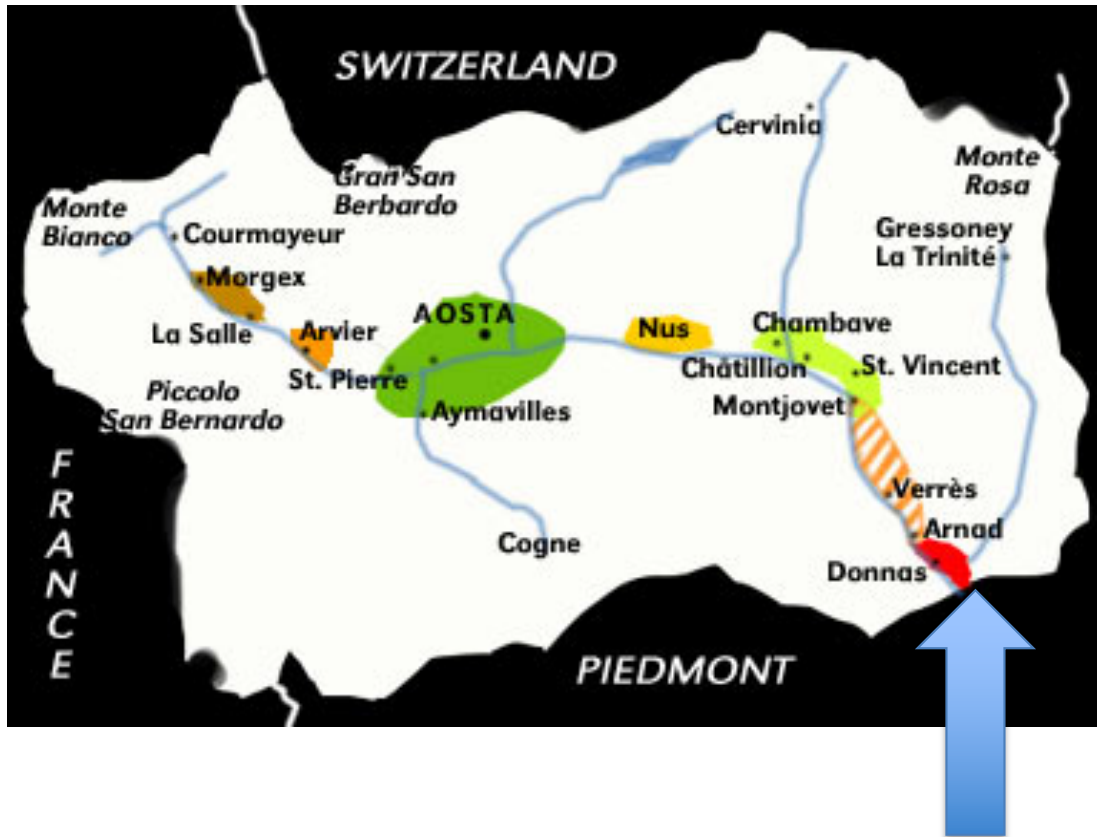
2. Colline Novaresi Nebbiolo Rosato DOC “Il Mimo” 2018 CANTALUPO

- Winery founded 1977 by Carlo Arlunno. Now headed by son Alberto.
- 35 hectares in and around Ghemme.



- From 3 vineyard parcels: Breclenae, Carella, Valera.
- Morainic gravelly soils, rich in minerals.
- 280-310 meters asl; gentle slopes.
- 12-14 hrs skin contact followed by slow temp-controlled fermentation.
- First rosé vintage 1992

VAL D'AOSTA/VALLÉE D'AOSTE



- One of Italy's 5 autonomous regions.
- Italian and French are both official languages.
- Nebbiolo known as **PICOTENDRO**.
- Grows only in the southeastern part of Val d'Aosta above the Dora Baltea River.
- Planted mostly on southwest-facing slopes.



- Very steep hillsides, terraced vineyards, dry-stone walls, pergola trellising, stone pillars.
- Evidence of Roman presence 1st C. BCE. Documented viticulture activity since 1200.
- Big diurnal variation: stones absorb heat during day and radiate at night.



3. Vallée d'Aoste DOC Donnas

2016 CAVES COOPERATIVES DE DONNAS



- Cooperative winery created 1971.
- 23 ha, 20 members.
- 150,000 total/year.

- 90%+ Nebbiolo aka **Picotendro** or **Picotener**: ('small' + 'tender')
- 10% Neyret + Freisa
- Towns of Donnas, Bard, Pont-Saint-Martin, Perloz.
- Min 12 months in large casks (*botte*).
- First DOC of Valle d'Aosta in 1971.

Carema: Province of Torino, Canavese Area, Piemonte



Population 795 (2017)



- Dry stone walls create steep terraces filled with morainic soil from valley floor.
- Pergola system called "*topia*" often resting on tapered stone & cement pillars ("*pilun*").

4. Carema Riserva DOC 2015

PRODUTTORI DI NEBBIOLO DI CAREMA

- Carema DOC created July 1967.
- 2 local clones of Nebbiolo: Picoutener and Pûgnet.
- Coop founded 1960 by 10 members to age & bottle wine.
- Currently 71 contributing members with 13 ha of vine in municipality of Carema.
- Approximately 45,000 bottles/year



- 100% nebbiolo
- Riserva: 3 years ageing with 18 months in large oak casks.

Alto Piemonte



- Historically one of the most important wine growing areas of northern Italy and *the* most important for Nebbiolo, traditionally known as SPANNA.
- Late 1800s area hit by oidium, peronospera and phylloxera followed by devastating frost in 1905, WW I & II. Rise of industry, decline of viticulture.
- High of 45,000+ ha of vine at end of 19th C, less than 1,000 ha today.
- Consorzio Tutela Nebbioli Alto Piemonte created 1999.

Ghemme

- East side of Sesia River, Province of Novarra.
- Winemaking dates back to V-IV C BCE.
- DOC in 1969; DOCG 1997.
- Zone comprised of 2 adjacent towns: Ghemme and Romagnano Sesia.
- Currently just over 50 ha of vineyard.
- Monte Rosa glacier:
- Morainic; alluvial soil with lots of clay & sand; low pH.



5. Ghemme DOCG “Collis Brecclemae” 2011 CANTALUPO



- 100% Nebbiolo(Spanna)
- 2 ha vineyard named after ancient (no longer extant) village of Brecclema.
- Diverse soils low in pH and high in mineral content:
- Morainic alluvial deposits from the Monte Rosa glacier, volcanic porphyry, white calcareous stones from ancient lake Tethys.
- 45 year old vines.
- 36 months maturation in large wooden casks.
- About 8,000 bottles/yr



- Subsoil of volcanic origin: Abundant magmatic deposits of porphyry and granite as well as potassium, magnesium and iron.

Gattinara



- West side of Sesia River.
- Vineyards planted by Romans II BCE.
- About 94 .5 ha under vine.
- DOC 1967; DOCG 1990
- 90-100% Nebbiolo/Spanna.
Max 4% Vespolina and/or Uva Rara, but may not exceed 10%
- Must age min 35 months with at least 24 months in wood.
Riserva = min 47 months with min 36 in wood.

6. Gattinara DOCG “Osso San Grato” 2012

ANTONIOLO

- Winery founded 1948
- 14 ha of vine in 5 plots
- “Osso San Grato” 3 ha of old vines planted 1960. S-facing.
- White dusty topsoil of light clay and sand.
- Volcanic subsoil of igneous rock.

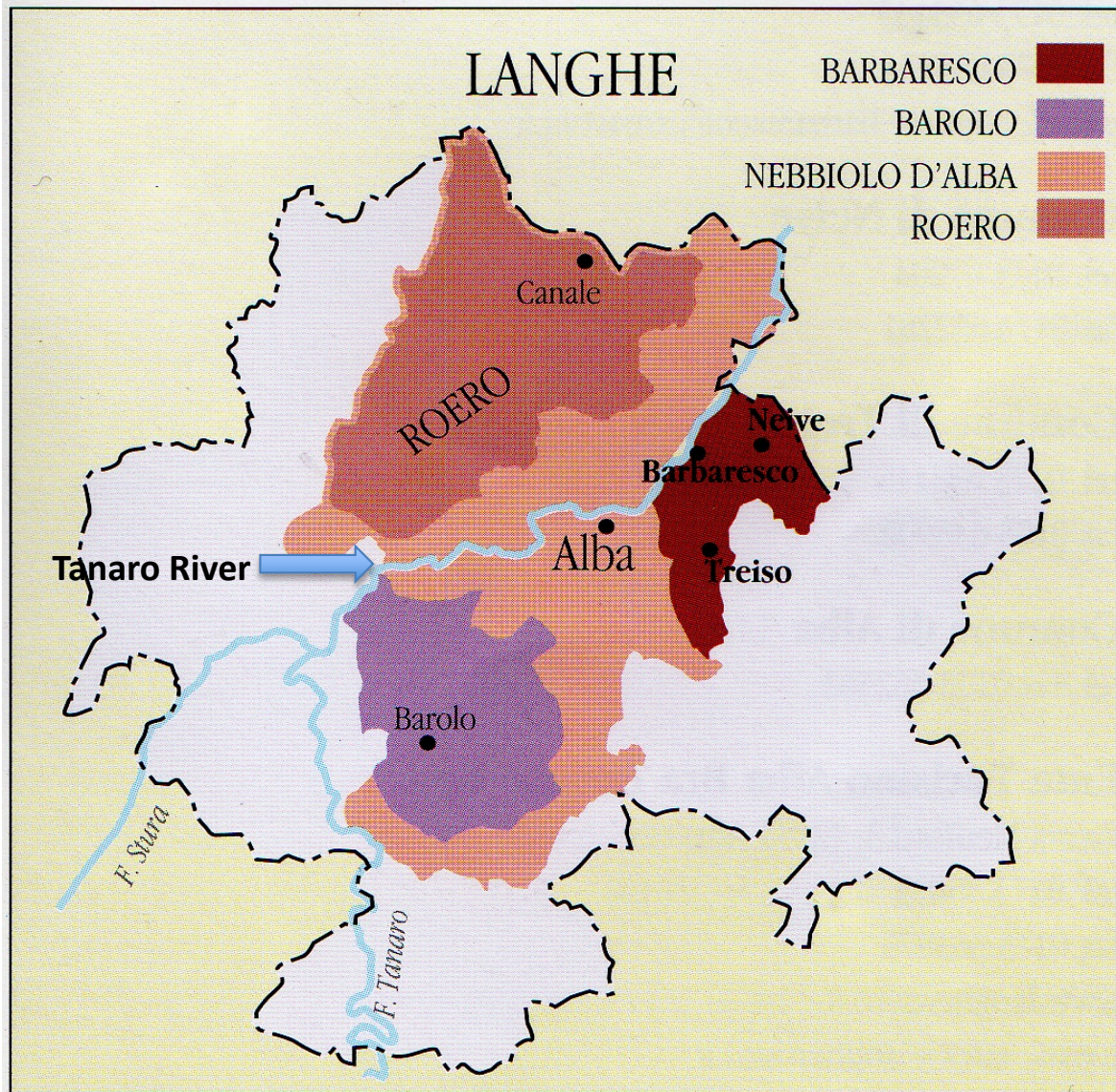


- Fermented on skins for about 3 weeks.
- 30 months in lge cask + 6 in bottle.
- About 4,100 bottles per year.



Piemonte: Langhe & Roero

Province of Cuneo



- Names of Geographic Areas vs. Wine Appellations:
- Roero area is north of Tanaro River (left); Langhe area is south (right).
- Barolo DOCG is located in the Langhe area; Roero DOCG is in the Roero area.

Roero

- **Alluvial soil:** loose soil or sediment that has been eroded, reshaped by water in some form, and redeposited in a non-marine setting.
- Formed during the **Pliocene Epoch** (Tertiary Period) 5.3—2.5 Million years ago.
- Up until 2.5 MYA area was covered by the Padano Sea.
- Pointy isolated hills; loose soil with high proportion of sand and marine fossils, rich in phosphorus, calcium and potassium.

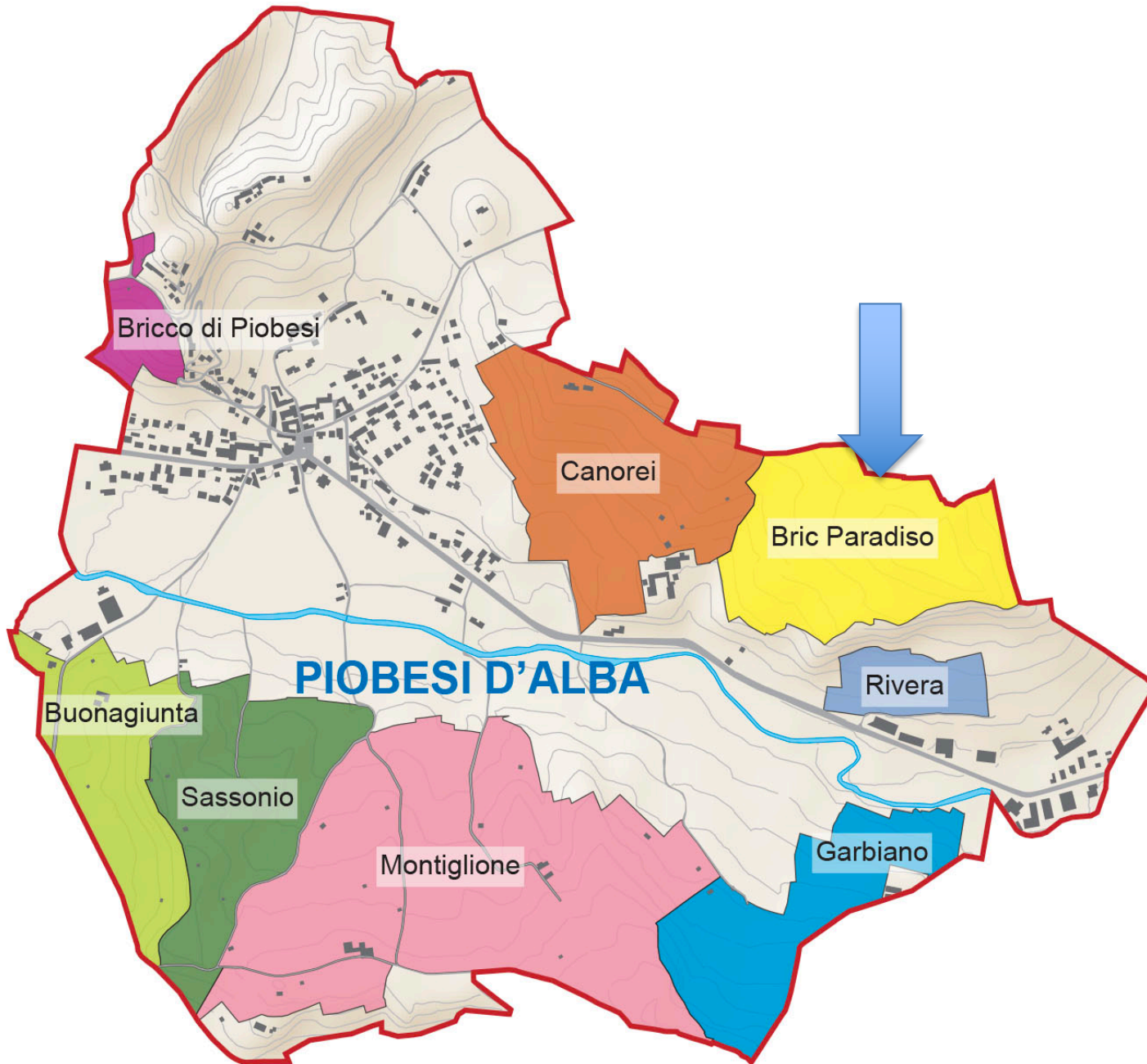


Tenuta Carretta



- Officially created as wine-producing estate in **1467**.
- Acquired by the Conti di Roero in 1811, and the Miroglio textile family of Alba in 1985.
- Estate consists of 65 ha of vineyard, 35 of which is located in historic seat **Piobesi d'Alba**.
- Specializes in traditional grape varieties/wines of Roero: Nebbiolo, Arneis, Barbera, Dolcetto, Favorita.

First single-vineyard bottling



7. Roero Riserva DOCG “Bric Paradiso” 2014

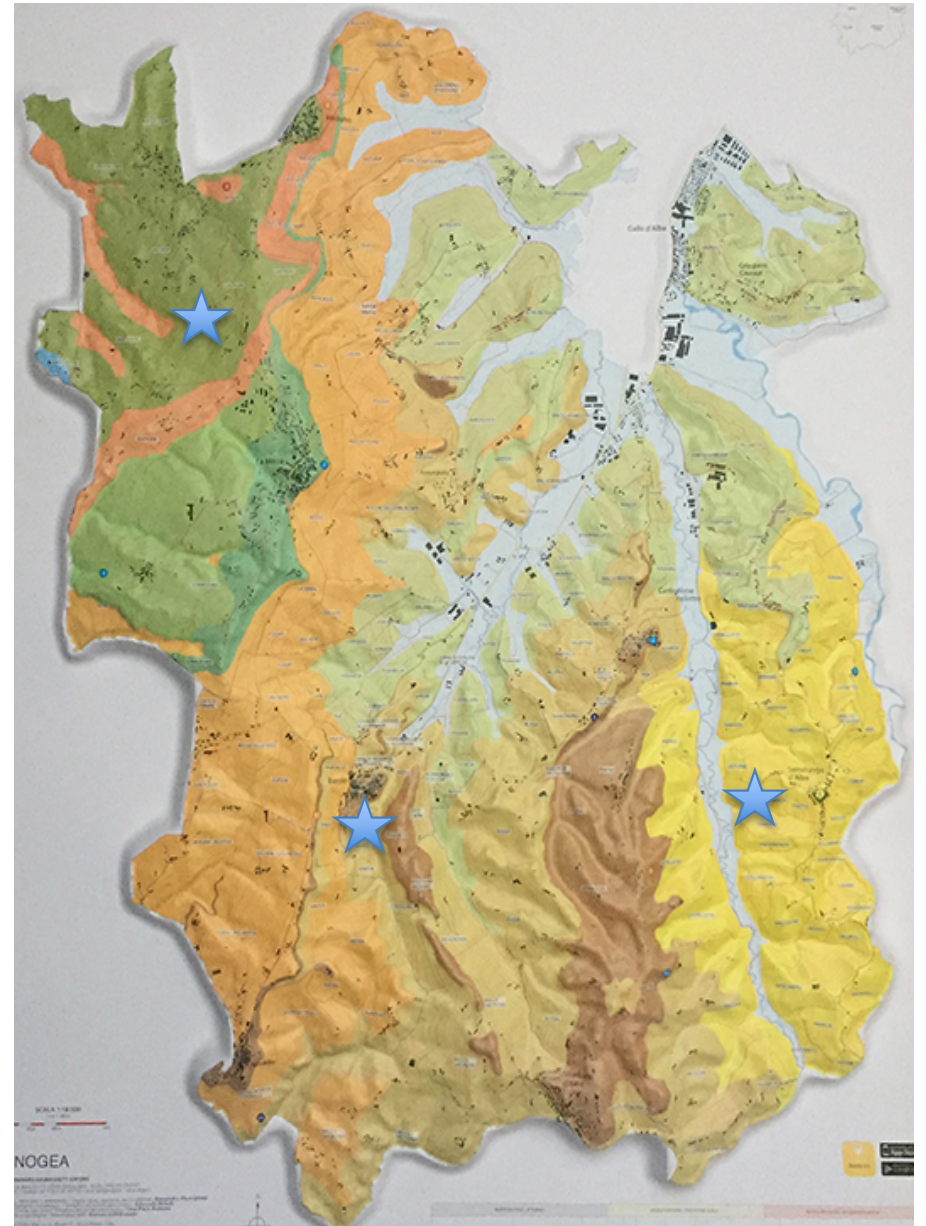
TENUTA CARRETTA



- 100% nebbiolo from the Bric Paradiso vineyard on the Carretta estate in Piobesi d’Alba.
- Riserva = 3 years ageing with about 18-24 months in large wooden casks.
- Name of the vineyard cited in documents as early as 1878.
- DOC in 1985; upgraded to DOCG 2004.
- 2013: Cool wet spring/summer; burst of heat sept-oct. Unusually late harvest. Big diurnal shift.

Barolo Zone, Langhe

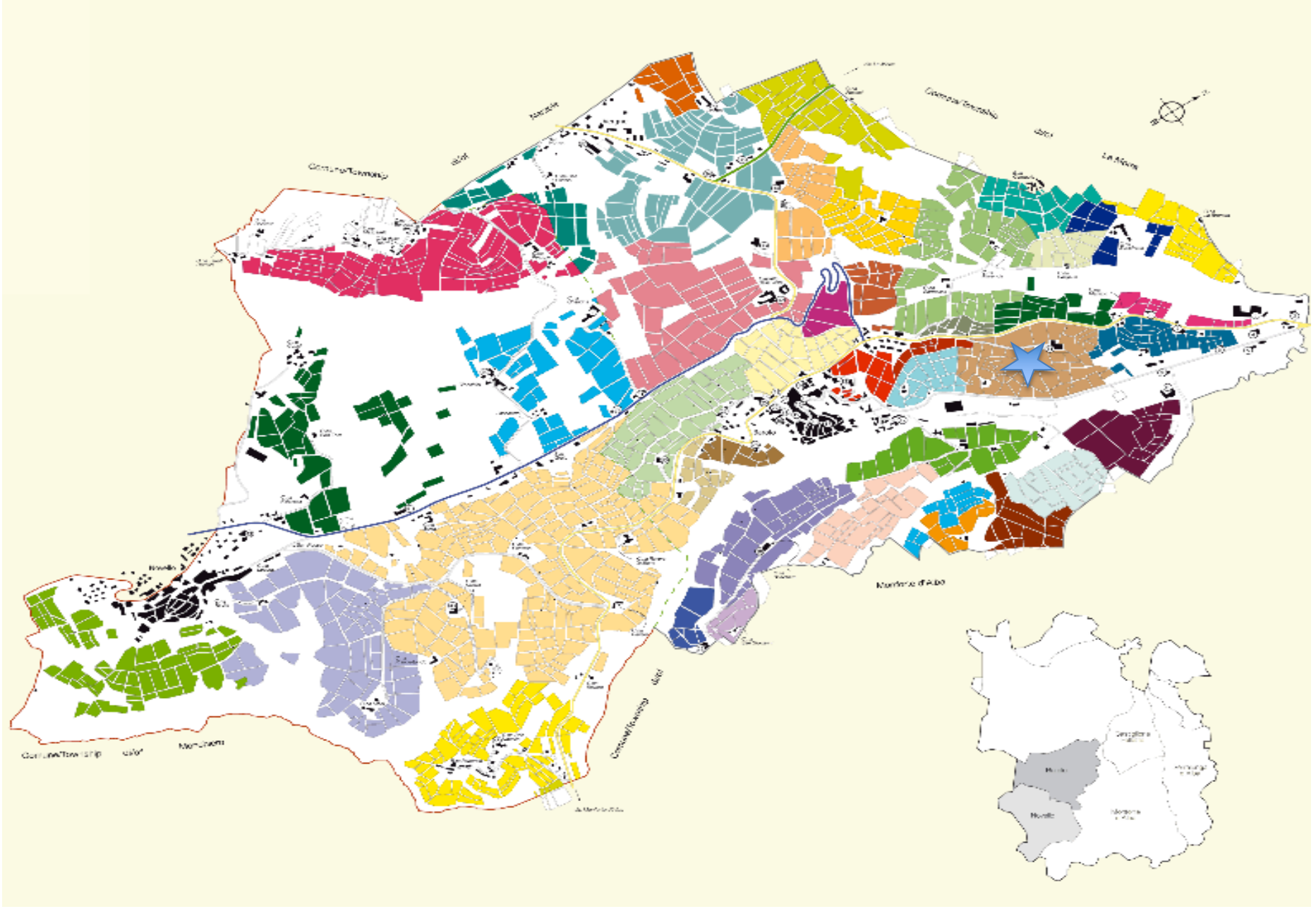
- 11 municipalities, only 3 completely within the zone.
- 3 geologic ages (Miocene Epoch):
 - Serravallian: 13.8—11.6 MYA
 - Tortonian: 11.6—7.2 MYA
 - Messinian: 7.2—5.3 MYA
- Name 'Langhe' thought to come from dialect word for tongues. Due to the typical topography of extended hogbacks.
- Three Nebbiolo biotypes: **Lampia** (predominant), **Michet** (virused Lampia), **Rosè** (related to Lampia but genetically different).



- Town of Barolo (+Castiglione Falletto) considered the "classic" area of production that gave its name to the entire appellation.
- Falletti: prominent noble family of House of Savoy w/ strong presence in area.
- Marchesa Giulia (Colbert) Falletti.
- Barolo considered by many the most noble expression of nebbiolo and the most 'important' wine; Nebbiolo planted in the very best sites.
- Most noble but not the most *popular* wine....



Barolo



Cannubi



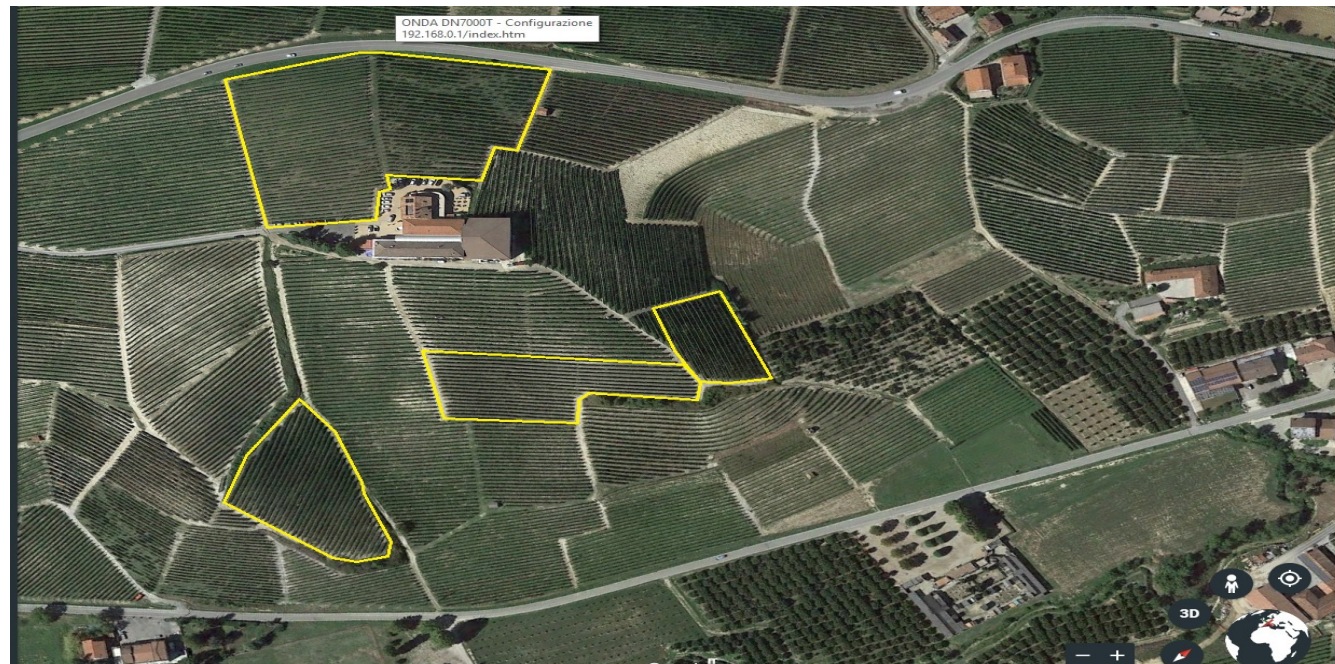
- Classic Tortonian soil; high proportion of sand.
- Typical *lenghe* hogback formation: long pointed descending hill towards N with exposition on eastern and western sides.
- 15 ha. Over 20 producers make Barolo from Cannubi.
- 5 sections: Cannubi, Cannubi Boschis, Valletta, Lorenzo, Muscatel.
- Long considered the iconic vineyard of the area. Name Cannubi/Cannubio almost synonymous with Barolo.

8. Barolo DOCG “Cannubi” 2011

TENUTA CARRETTA



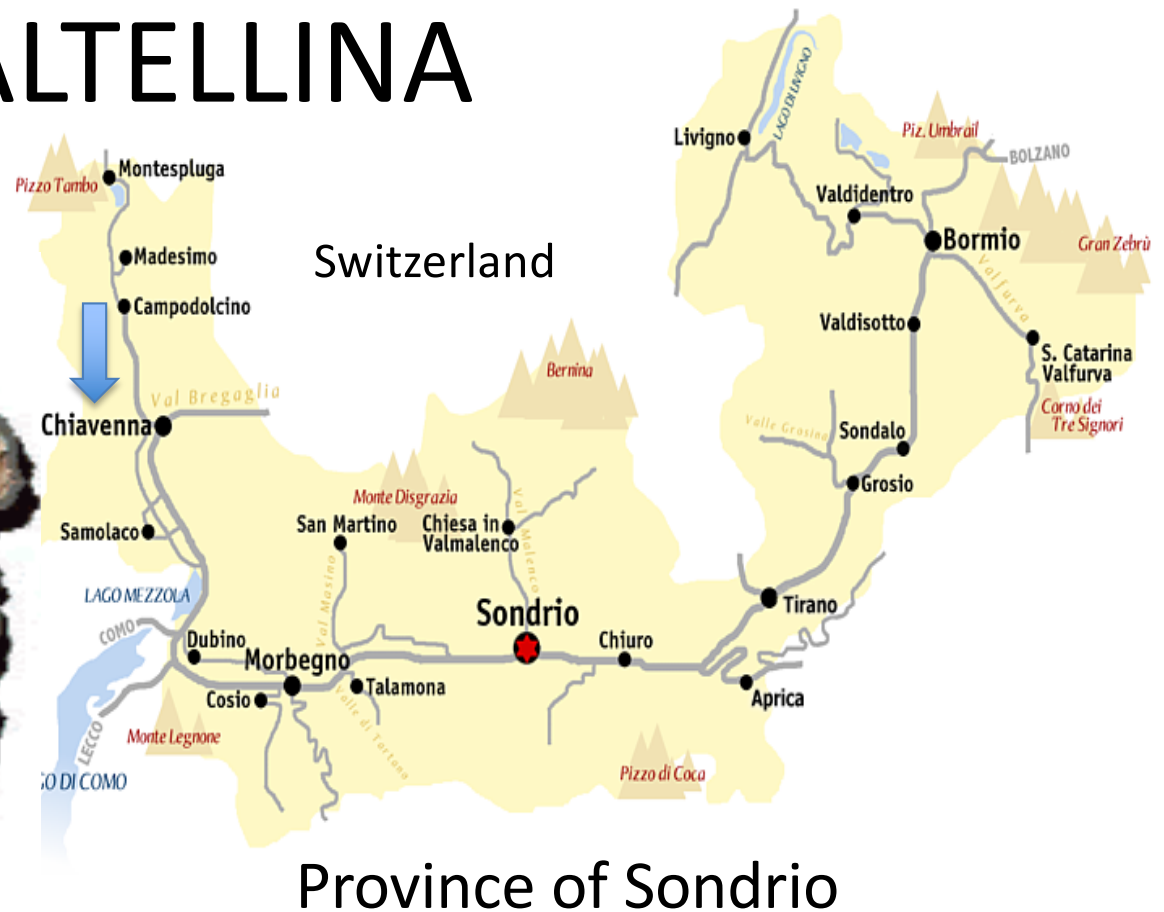
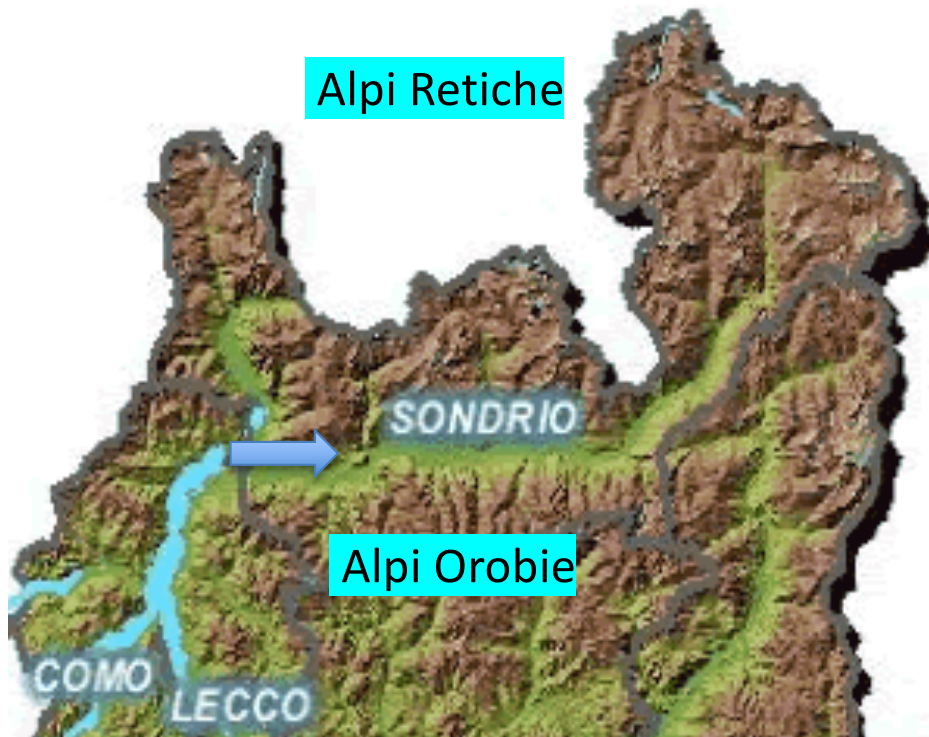
- 2.58 ha of Cannubi ‘Classico’ consisting of 4 parcels w/ different exposures..
- Acquired vineyard in 1952. First Carretta Cannubi 1961.
- Vines re-planted 1950, 1981, 2008
- 3 years maturation with 2 yrs in large wooden casks.
- About 14,000 btls/yr; Cannubi Riserva (10 yrs) 1,200 btls.



LOMBARDIA



VALTELLINA



- Breezes off lake Como moderate temp & provide ventilation.
- Rhaetian Alps provide barrier for harsher northern temperatures.
- Bergamo Alps prevent moderate temperatures from escaping.
- Nebbiolo grape here known as CHIAVENNASCA.



- East-West strip of often steep south-facing vineyard terraces above the Adda River made of dry-stone walls filled with soil brought up from the valley. 300-700 meters ASL
- Probably originally created by ancient Celtic Ligurian inhabitants.
- Unique example of a natural viticultural terroir largely created by human beings.
- Shallow soil sand (70%), silt (18%) and clay (10%) over porous rock with low water retention.

Valtellina



3 Chiavennasca (Nebbiolo) based appellations:

- 1) **Rosso di Valtellina DOC:** min 90% nebbiolo
- 2) **Valtellina Superiore DOCG:** min 90% Nebbiolo
5 Subzones: Maroggia, Sassella, Grumello, Inferno, Valgella
- 3) **Sfursat/Sforzato di Valtellina DOCG**
 - Overall Valtellina has about 850 ha under vine.
 - Sassella has about 114 ha of vineyard.

9. Valtellina Superiore Sassella “Rocce Rosse” DOCG 2002 AR.PE.PE.



- Family winery originally founded 1860.
- 1984 **AR**turo **PE**lizzatti **PE**rego starts own winery.
- 2004: Guido, Isabella and Emanuele take over.
- 13 ha in Sassella, Grumello and Inferno.
- **Rocce Rosse** 400-500 masl, SE exposure.
- 40-day maceration-fermentation in 50 hl wooden *tini*
- 5 yrs maturation

Sfursat/Sforzato



- Appassimento from v. *appassire*, to dry out.
- Ancient technique of air-drying grapes after harvest/before vinification.
- Many examples throughout Italy: Recioto della Valpolicella (Veneto), Vin Santo (Toscana), Erbaluce del Caluso (Piemonte), Sagrentino di Montefalco (Umbria), Malvasia delle Lipari (Sicilia).
- **Fruttai**: well-ventilated drying rooms in the hills.
- 40-50% of water is lost, concentrating flavor & intensifying sugar.
- Preserve grapes, increase sugar, increase alcohol, produce stable long-lived wine.
- DOC 1968, became DOCG 2003

10. Sforzato di Valtellina DOCG “Alberada” 2015

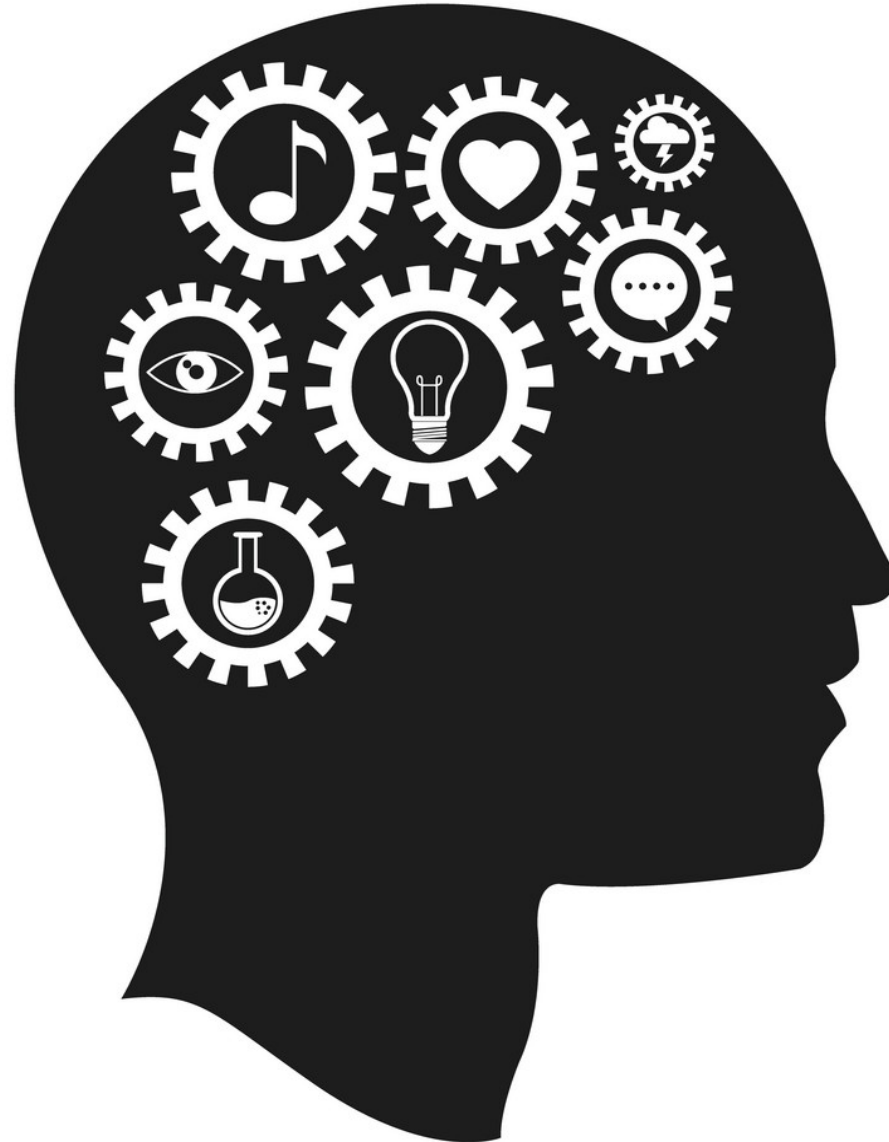
MAMETE PREVOSTINI

- Grandfather opened osteria *Crotasc* in 1928 where he served his wine to guests.
- Mamete started his own winery in 1995.



- 100% chiavennasca from Grumello and Sassella.
- 350-550 MASL
- Sandy top soil over granitic rock.
- Hand-harvested into small crates; dried in *fruttaio* until mid January.
- 3 week maceration; 20 months in wooden casks + 10 months in bottle.
- 16% abv

Questions, Comments, Conclusions...?



Suggested Retail Prices

1. ERPACRIFE Vino Spumante di Qualità Bianco Metodo Classico 2013	\$47.00
2. CANTALUPO Colline Novaresi Rosato DOC “Il Mimo” 2018	\$14.00
3. CAVES di DONNAS Vallée d’Aoste DOC Donnas 2016	\$23.00
4. PRODUTTORI DI NEBBIOLO DI CAREMA Carema Riserva DOC 2015	\$31.00
5. CANTALUPO Ghemme DOCG “Collis Breclenae” 2011	\$51.00
6. ANTONIOLO Gattinara DOCG “Osso San Grato” 2012	\$71.00
7. TENUTA CARRETTA Roero Riserva DOCG “Bric Paradiso” 2013	\$NA
8. TENUTA CARRETTA Barolo DOCG “Cannubi” 2011	\$89.00
9. AR.PE.PE Valtellina Superiore Sassella DOCG “Rocce Rosse” 2002	\$99.00
10. MAMETE PREVOSTINI Sfursat di Valtellina DOCG “Alberada” 2015	\$79.00

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And

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Thanks for your participation!

