



Vintage Launch – Barolo, Barbaresco & Langhe Nebbiolo
Church House – London
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Welcome to VINTAGE LAUNCH BAROLO BARBARESCO LANGHE NEBBIOLO,
a comprehensive, trade-only tasting of the latest Barolo, Barbaresco and Langhe Nebbiolo releases organised in cooperation with the Consorzio of Barolo Barbaresco Alba Langhe & Dogliani.

With 120 wines on show, tasters may choose from one of three sets of 40 wines during a two-hour, sommelier-serviced tasting slot covering the finest and most sought-after crus from Piemonte.

The 120 wines on pour allow for an in-depth view of the most important wines from the Langhe, with an emphasis on 2017 Barolo and 2018 Barbaresco, vintages that are extremely useful in a market beginning to recover from the economic consequences of Covid. The wines do not need a decade to come round (although they can easily age that long), while delivering lots of pleasure to Nebbiolo aficionados and novices alike. A good number of Langhe Nebbiolo are included in the tasting to give tasters an idea of what quality can be expected in the next few vintages.

This tasting, a first for the UK, would not have been possible without the support and assistance of the Consorzio di Tutela di Barolo Barbaresco Alba Langhe e Dogliani in the persons of Matteo Ascheri, its president and Andrea Ferrero, its director.

Thanks also go to Alessandro Masnaghetti, Italy's vineyard cartographer supremo who kindly permitted us the use of the maps of Barolo and Barbaresco.

London, September 2021



Nebbiolo

An ancient and top quality Italian red variety almost exclusively cultivated in Italy's northeast, with many stylistic expressions, from Barolo's and Barbaresco's firmly structured reds to the seductively elegant but nevertheless ageworthy wines from Alto Piemonte, Valle d'Aosta and Valtellina. With a rampant fashion for anything sparkling currently gripping Italy, some very good classic method wines are wrought from the grape, too.

First mentioned in a document from 1266, it gives strong evidence of the fact that Nebbiolo has been at home in Piemonte for at least 750 years and probably longer. Its name is thought to be derived from the Italian word for fog, 'nebbia', referring to the white bloom on the grape's skin, while another frequently, but less likely, hypothesis suggests it refers to the fogs that are so common in Piemonte in late autumn when Nebbiolo, a late ripener, is being harvested.

Nebbiolo is known under several different names, or synonyms, depending on where it is grown: Chiavennasca in neighbouring Lombardy's Valtellina, Picotendro or Picoutener in Valle d'Aosta, Picotèner in Carema, Prunent or Prünent in Val d'Ossola near Lago Maggiore and Spanna in the provinces of Novara and Vercelli. Producers in the latter two areas believe their Spanna to be a separate clone, a claim refuted by plantings of Nebbiolo from Barolo next to Spanna from Gattinara in an experimental vineyard there. Although differences in bunch size were noticeable, Dr Anna Schneider, an expert in ampelography at the Institute of Plant Virology at the University of Turin and who was involved with the research, believes, more than anything, that difference in soil composition are responsible for this.

Currently there are four different clones of Nebbiolo: Nebbiolo Lampia, which is the most widespread. The second, Nebbiolo Michet, is the least vigorous of the four types with low fertility, but this is primarily caused by the fact that all Michet is virus infected. According to Schneider, this virus results in low yields and, more importantly, low sugar and phenolic accumulation in the berries and lower general bunch weight. As this affects the overall quality of the wine she considers healthy plant material of the utmost importance, and favours the security offered by clonal selection over mass selection.

The third is Nebbiolo Rosé, of which DNA profiling has shown it to be a separate variety and not a clone of Nebbiolo, even if the wine is stylistically very similar to that made of Lampia. The fourth is Nebbiolo Bolla, which has rapidly declined in recent years and now plays a marginal role. Confusingly, Italy's National Grape Variety Register does not distinguish between any of the four, grouping them together under the single 'Nebbiolo Nero' name.

Nebbiolo poses a real challenge to producers willing to grow it and demanding patience of wine lovers as it often needs more than 10 years to show its true complexity while shedding its considerable tannic load. It is early budding, which increases the risk of spring frost, while vineyards planted on higher altitudes having a clear advantage. Its vigour needs to be kept in check and it equally prefers the calcareous marls of the Langhe as well as the porphyry soils of Alto Piemonte and the terraced, stony soils of Valtellina in Lombardy.

It is fickle in the vineyard, where it demands the best, south facing vineyards allowing for a long growing cycle which is crucial to ripen Nebbiolo's formidable tannins. Cool sites compromise this, as well as cool vintages, although the latter can be mitigated by a merciless green harvest, often done more than once, to force the vine to devote all its energy to the remaining few bunches.

Tasting young Nebbiolos can be a chore similar to that of young Bordeaux and vintage Port, but also a, now thankfully declining, trend for soft, rich and voluptuous wines seems to have confused wine lovers in the past when being confronted with Nebbiolo's hallmark firmness and elevated acidity needed to let it age gracefully.

In the past this market demand became so powerful it triggered a trend, especially in Barolo, where winemaker sought to mitigate Nebbiolo's tannic power by much shorter maceration times on the skins than was traditionally the case, often sped up by the use of roto-fermenters and subsequently ageing it in new French barriques. The press was quick to dub these producers 'modernists', who were pitched against the 'traditionalists' who claimed that the resulting wines were no longer a faithful expression of Nebbiolo.

Often depicted, oversimplified, as a war between two radically different camps, these two schools of thought have now converged to the middle, whereby the use of barriques have become much less frequent, and ageing in traditional large oak cask now again the norm. Also the controversy caused by short v long maceration times on the skins has ceased to exist, especially since many producers are prolonging maceration, often longer than thirty days and with spectacular results. The pendulum can be said to have completely swung back with wine lovers now frequently asking for 'traditional' Barolo, whatever that may be.

Nebbiolo's international success is such that plantings are rapidly increasing. According to the 2010 Agricultural census in Italy there where 5535 ha registered up from circa 4647 in 2001. Yet this increase is not due to an unbridled enlargement of Barolo and Barbaresco, for example, where total plantings are said to increase at a snail pace with 4ha in the latter and 10ha in the first in 2014.

A more likely cause is the increased demand for Langhe Nebbiolo, a denomination formerly used to declassify grapes from loftier denominations as well as areas outside of Barolo and Barbaresco, but fast gaining in popularity due to its generally more modest price tag and covering the entire Langhe region, including Roero and Dogliani. Victim of this is especially Dolcetto, which fetches lower prices in the international market and pulled out to make place for Nebbiolo. But also producers of Dogliani, a proper Dolcetto cru, but faring equally bad in the market, face increased economic pressure to change to Nebbiolo.

Outside of Italy Nebbiolo is gaining in popularity, especially in Australia where winemakers, often after having done stints in the Langhe, want to try their hands on this variety that is considered as much a Prima Donna as Pinot Noir, and with truly encouraging results. Although many Langhe producers shake their heads at these efforts, they are nonetheless valid, even if, or perhaps because, they are completely different renditions of the northern Italian ones, and clear evidence of the fact that Nebbiolo is not about the grape, but about its capability to transport the place where it is grown into the glass.

For in-depth information on Nebbiolo:
Robinson, J., Harding, J., Vouillamoz, J., Wine Grapes (London 2012)

A host of articles on Nebbiolo, comprehensive information on the regions where it is grown as well as thousands of tasting notes can be found at: www.JancisRobinson.com

Barbaresco

Together with neighbouring Barolo known for the production of consistently fine, yet powerful expressions of Nebbiolo.

Barbaresco is often described as a more elegant version of Barolo, but just like its neighbour its wines can come in many manifestations. It is far more likely that the stamp of 'elegance' is in no small part due to its production regulations, which, with a minimum ageing of 26 months compared to Barolo's 38, seem to imply this. Nebbiolo is said to ripen earlier here, too, due to the proximity of the Tanaro river, which exerts a mitigating influence on its macro climate, but in reality it has far less an impact on areas further away from the river and on vineyards on higher altitudes, up to 495m.

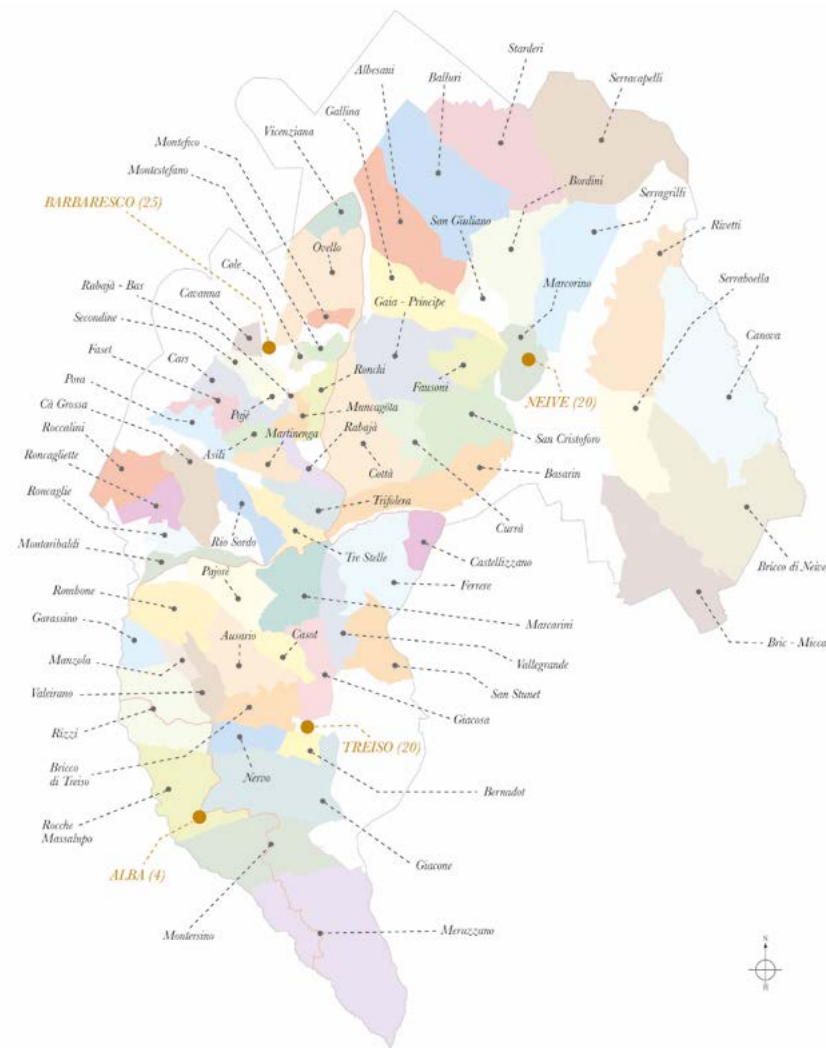
Soil differences between Barbaresco and Barolo are cited as another reason for stylistic differences, although broadly speaking they are similar, with both calcareous clays from the Tortonian epoch and more compact soils not unlike the Sant'Agata fossil marl resulting in more structured wines.

With over 763ha its total vineyard area is roughly a third of that of Barolo, and spread over four communes, Barbaresco, Treiso (formerly part of Barbaresco), Neive and a tiny slice on the outskirts of Alba, in San Rocco Seno d'Elvio. Similar to Burgundy (and identical to Barolo), the wines can be a blend of several vineyards throughout the entire region and labelled 'Barbaresco', while single vineyards, arguably the pinnacle of quality, can be mentioned on the label if they have been the main source for the production of that particular wine. While riservas once were considered the top of the quality pyramid, these single vineyard wines regularly outdo this category, and a reason for its diminishing importance. Curiously enough, and something that needs addressing, so-called village wines do not exist, except for Barbaresco, which, as explained above, is used for generic produce throughout the region.

Barbaresco is often considered a relatively young region in its own rights, but labelled wines already appeared on the market at the end of the 19th century, while much of its production was bought up and blended with Barolo by local negociants, which did nothing to help it get out of the shadow of its more illustrious neighbour. A sophisticated knowledge of high quality sites, however, has been present in the region for much longer, evidenced by a list of 17 of Barbaresco's finest vineyards, first recorded in 1879 by Lorenzo Fantini in his *Monografia sulla Viticoltura ed Enologia nella Provincia di Cuneo*. This was also reflected by higher prices paid from warmer sites, where the snow would melt the first.

Instead of comparing Barbaresco to Barolo, much needed factual knowledge regarding its own characteristics is needed to raise awareness of its unique position and styles without any need for comparison to any other area to describe its wines. Alessandro Masnaghetti's recent publication of Barbaresco MGA – The Barbaresco Great Vineyards Encyclopedia, in which each vineyard is meticulously described has paved the way for this and should be in every wine lover's library who truly appreciates its fine wine. While land prices for Barolo have gone through the roof, Barbaresco is bound to follow, but until then its wines remain a steal.

<http://www.langhevini.it>



www.enogea.it

Barolo

Complex, powerfully structured and long lived, Barolo is one of the world's most revered wines.

The analogy with Burgundy is often used to describe and explain the intricacies of Barolo. Like its French counterpart, the region consists of several villages or communes (Roddi, Grinzane Cavour, Diano d'Alba, Cherasco, Verduno, Barolo, Novello, La Morra, Castiglione Falletto, Monforte d'Alba, Serralunga d'Alba), some 2,134 ha in total, with most individual vineyards shared by many producers within, resulting in a similar, parcelled structure as in Burgundy.

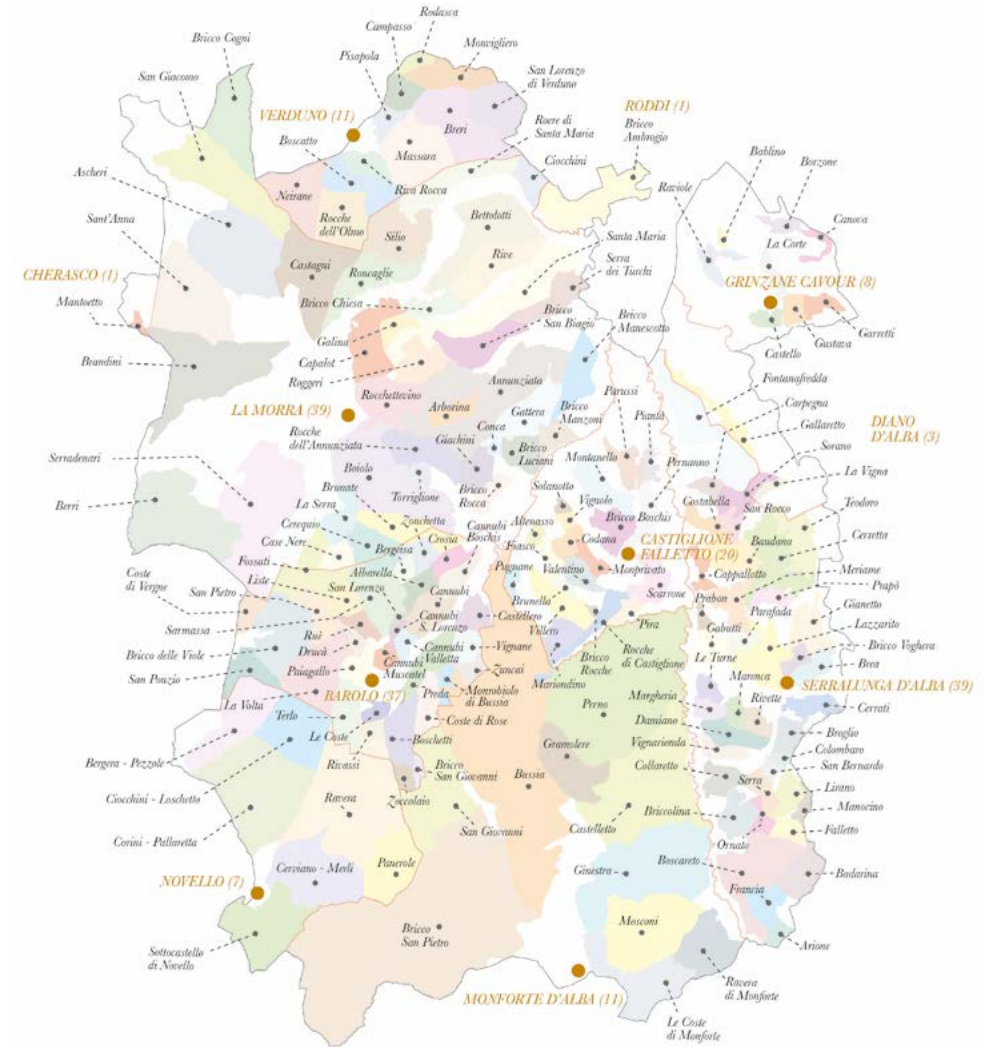
Based on soil type, exposure and altitude, the wines can show distinct differences, but historically certain broad, stylistic characteristics have been applied to each commune. For example, the wine of Barolo proper is often described as 'elegant and harmonious', while Serralunga's wines are considered more 'firm' and 'slow to develop', but the labyrinth of vineyard patches makes true generalisations much more difficult than these historic descriptors would have us believe. Hence, a sound knowledge of vineyards and producers is a prerequisite, making the region as complicated as Burgundy.

Barolo's output is structured similar to Burgundy, too, with wines blended from different vineyards in different communes labelled 'Barolo', followed by commune or 'village' wines, while the top is represented by single vineyard wines. Very different from Burgundy, however, is the fact that multi vineyard blends can represent a producer's top wine, following the tradition of blending the best parcels in order to achieve the greatest complexity and depth. Until recently, several producers labelled these wines with all the names of specific vineyards from which the grapes stemmed. The introduction of the MGA, *Menzioni Geografiche Aggiunte*, an official list of registered single vineyards throughout the Barolo zone in 2011, forbids the mentioning of more than one vineyard, thereby compromising producers of well-established and revered multi-vineyard wines.

Barolo's worldwide appreciation is only a relatively recent phenomenon. Considered too tannic and too high in acidity, from the 1980s a new generation began moulding the wine in an international style by reducing the time the wine spent on the skins in order to extract less tannins and using French barriques to make it more accessible. While these wines scored highly in the Italian and international wine guides and wine magazines, the so-called traditionalists felt that these techniques distorted the wine's profile beyond recognition. The so-called modernists, however, brushed these arguments aside, arguing that the traditional way of making Barolo, with many years of cask ageing, was only a remedy for harsh, green tannins.

The two different approaches have now ceased to exist, with a renewed appreciation for prolonged skin maceration, regularly 30 and sometimes more than 60 days, and ageing in large oak casks, resulting in not more, but rather complex tannins. Regularly these wines need 10 years or more to open up and can develop for many decades. This fact has not gone unnoticed in the international wine trade, which, faced with an, arguably temporary, lull in the Bordeaux market, and burgundy prices spiralling out of control, has quickly embraced these wines, while wine lovers, tired of international, exchangeable wine styles, are discovering Barolo as a true great with an inimitable character and identity all of its own.

<http://www.langhevini.it>



www.enogea.it

2020 Vintage

The 2020 vintage began with no particular issues in winter, when temperatures were mild and precipitations and snowfalls few and far between. The first part of spring was relatively dry and sunny, ensuring a homogeneous resumption of plant growth, which began at the end of February and ended – for the later-ripening varieties – towards late March. The months of March and April were marked by fine weather and mild temperatures, with little rainfall, predicting in the first instance an early harvest. This forecast was proved wrong in May however, when a considerable number of rainy days was recorded in an unstable climate that continued until late June. On the one hand, the advantage built up at the beginning of spring was worn out by the slowing down in plant growth, while on the other hand, the accumulation of water in the soil, combined with not overly high temperatures during the summer, prevented water stress issues. As far as production volume is concerned, while early estimates tended to highlight high quantities, particularly for the early-ripening varieties, thanks to the traditional practice of green harvesting the situation was later normalized, further enhancing the quality of the grapes. In general, climate conditions were ideal, with some soil management difficulties happening towards the end of spring, due to early fungal attacks, as a result of May and June's rainfall. Fortunately, these were not accompanied by hailstorms or any other significant weather events.

The harvest began for the white grape varieties in early September, around one week earlier than the historical average. Sugar and acidity levels proved to be lower than in the past, but they remained steady during vinification, ensuring great balance between these two components which is critical for this type of wine. Harvesting continued with the Dolcetto, which has produced wines with very elegant aromas despite a drop in temperatures in some areas early in September, resulting in a slowing down in the accumulation of sugars and a delayed harvest. As far as the varieties with a longer ripening cycle, such as Barbera and Nebbiolo, are concerned, the harvest looked like being an early one as soon as veraison took place between the beginning and the middle of August. The subsequent drop in temperatures led to a temporary slowing down in ripening, which restarted exponentially in the second half of September. Barbera, in particular, immediately showed excellent parameters on analysis, with great sugar and acidity.

Nebbiolo proved to be in excellent condition when it was ready for picking: moderate overnight temperatures led to a rapid accumulation of polyphenols, which were already at excellent levels by the middle of September. Growth was constant, rather than exponential, so the grapes reached technological maturation – in other words optimal sugar levels – between the end of September and early October. In terms of acidity too, neither the Nebbiolo nor the Barbera suffered the losses typical of short-cycle and hotter vintages. This may be due to early growth resulting from the substantial supply of water at the beginning of the summer, which allowed the vines to physiologically develop in the best possible way.

In conclusion, also considering grape ripening control data, the 2020 vintage can be said to be extremely good with points of excellence, especially for the medium-long ageing wines, which are showing characteristics that are perfect for achieving winemaking distinction.

2019 Vintage

Unlike last year, which was particularly precocious, the 2019 vintage will be remembered for its decidedly more conventional course. The year in the vineyard began slowly due to the winter season lasting until February. This resulted in a delay in the arrival of spring, which brought about a period of rain and low temperatures until the middle of March. Nevertheless, plant growth resumed as per normal, and though it was slowed down initially by abundant rain in April, this also allowed a considerable amount of water to accumulate in the soil, compensating for the minimal rainfall during the winter. The changeable weather with mild average temperatures continued throughout May, confirming a delay of around two weeks compared to the growth patterns that had been seen over the previous few years, but in line with more traditional development. The high temperatures during June combined with the availability of water in the soil to create the conditions for rapid plant growth, which required vinegrowers to take great care over containing any plant protection issues. The hottest period in the season was recorded between the last week in June and the first in July, followed by days on which milder temperatures alternated with rain. The second heatwave of the summer was recorded at the end of July, ending in storms which did not damage the vines even though they were intense at times; the remainder of the summer season was marked by a mild climate, with regular, sporadic rainfall that proved challenging for vigneroni in terms of plant health. September began with the only hail recorded in the Langa, when considerable damage was caused in limited areas hit during the most violent storm of the season on the 5th of the month. We can say that the damage was substantial, but fortunately fairly localized to two areas on the hills around Alba, missing most of the Barolo, Barbaresco and Dogliani growing areas.

The harvest began around mid-September with the white wine grape varieties, then continued without interruption with the Dolcetto, Barbera and finally Nebbiolo. We have seen a slight drop in production for all varieties, and as a result for all appellations, benefitting quality and balance. The white wines are showing good levels of alcohol, and slightly higher acidity than the average over recent years, which should however guarantee long, fresh aromas. The dolcetto grapes – mostly picked around September 17th – are showing very well in terms of phenols and sugar accumulation, and the acid profile also suggests potential of great elegance, with pinnacles of excellence in the area around Dogliani. Along with nebbiolo, barbera is maybe the varietal that most reveals the difference vineyard aspect can make, so the peaks of heat during the summer that accompanied temperatures otherwise within the norm for our growing area allowed the barbera to reach excellent phenolic levels at harvest-time, with slightly less alcoholic potential than last year and substantial acidity. The nebbiolo grapes were picked in the second half of October, and analysis parameters show them to be “classic”: in other words, with good sugar levels and an excellent polyphenol profile, which should ensure wines with good structure and excellent ageing potential. Worthy of note in particular is the high accumulation of anthocyanins, so the wines can be expected to have excellent color, especially considering the varietal's genetic properties. In conclusion, in the winery the vintage can be said to be traditional, with a quality production despite a slight drop in quantity compared to last year.

2018 Vintage

The 2018 vintage opened with a long winter with plenty of rainfall, restoring the soil's water supply which had diminished due to the weather conditions in the previous year. The winter season extended until the beginning of March, with temperatures which were lower than in recent years. This led to a gradual, slow resumption of the vine's vegetative phase, which was completed by the end of the same month. Bud break was regular, with none of the problems caused by late frosts. Spring continued in keeping with what had been seen at the end of the winter, with frequent rainfall and temperatures which were not high, suggesting that the vintage would develop along "classic" lines, and in any case not earlier than usual as had happened the previous year; this expectation would then be confirmed by the course of the season. Between the end of May and the beginning of June there was a period in our vinegrowing area marked by numerous storms, bringing copious rains that created some difficulties for vinegrowers from a vineyard management point of view. Indeed, problems were recorded associated with fungal diseases wherever it was not possible to intervene in time. Flowering and subsequent berry set took place regularly and in optimal climatic conditions, immediately suggesting that it would be a plentiful vintage, as proved to be the case following the closing up of the clusters of grapes. Green harvesting became necessary for nearly all varieties in order to curb production to within the limits provided for under the various production regulations. Development was gradual during the summer, with temperatures rising considerably from mid-July on, and a long period of constant fine weather helped the grapes to ripen without the harvest needing to be brought forward.

Harvesting operations began in September with the sparkling wine grapes, and continued with the other white wine grapes until around September 20th. The data at our disposal suggest not too high an alcohol content, which – together with a sufficiently high level of acidity – guarantees good support to the aromatic properties of the grapes. Dolcetto was the first red varietal to be picked, and it is showing an average sugar content, while the acidity is lower than in recent vintages, even though the levels of pH in the musts are as usual. This is due mainly to the ratio between the two main acid components: indeed, the malic acid degraded thanks to high daytime temperatures in late August-early September, while a good concentration was preserved in the grapes of the tartaric acid which formed early in the season when lower temperatures helped its synthesis. This phenomenon was also seen in the later-ripening red wine varieties. The Barbera was marked by a good state of health, although there was a certain degree of disparity between vineyards, due mainly to the yields: where they were higher, the management of the vineyard was more complex, and the ripening-related parameters were also affected, recording data which were inferior to those with a lower production. As has been the case here for several years now, the weather in September was good for the vines, contributing to the quality of the wines produced using medium-long vegetative cycle varieties, which were able to benefit to the full. As a matter of fact, the Nebbiolo grapes were ripe for harvesting as per tradition in early October, with picking operations taking around three weeks in all. Unlike the other varieties, Nebbiolo yields were limited, with certain situations in which there were few clusters in parts of vineyards. This phenomenon can be attributed to the weather during the previous year, in particular the abnormal heat recorded during the period when fruit bud differentiation takes place. In both the Barolo and Barbaresco growing areas the sugar contents increased over the last part of the season, and an acceleration was also seen in the phenolic ripening, which made it possible to arrive at the harvest with excellent parameters. Combined with a perfect level of acidity, all of this will allow for well-balanced wines with excellent ageing potential.

In conclusion, we can say that it has been a vintage in the traditional mould which demanded the attention of vinegrowers in their management of the vineyard in order to achieve results which were better than had been expected at the beginning of the campaign.

2017 Vintage

The 2017 vintage growing year will be remembered for its hot climate, and in particular sparse rainfall. The winter was mild, with only a few snowfalls, while spring was marked by some rain and above-average temperatures for the season. This further facilitated the vine's vegetative development, which immediately proved to be ahead of time and continued to be so for the rest of the season.

Towards the end of April, the sharp drop in temperatures recorded – especially overnight – throughout Italy caused some frost damage, though in the Langhe only the bottoms of the valleys and cooler slopes were affected.

May saw the beginning of a long period of fine weather due to the passage of numerous anticyclones.

The meteorological situation stabilized, ensuring excellent conditions in terms of plant protection, so there are no particular vineyard management issues to be reported. The maximum temperatures recorded during the summer months were above average, just as they were in the whole of Italy, but the nights were cooler than in other hot years.

Between the end of August and the beginning of September, eagerly-awaited rain helped to accumulate 25 mm of water, which partly rebalanced the water supply to the grape berries for which veraison was now well and truly underway.

Starting from the first week in September, temperatures dropped appreciably and growing patterns were nearer seasonal averages, with considerable differences between day and night temperatures. This situation was further helped by the polyphenolic profile of the red wine grapes with a medium-long vegetative cycle, such as Nebbiolo and Barbera, for which the data differed to those recorded in other "hot" vintages. As a matter of fact, the values observed this year are better in terms of both quantity – accumulation of anthocyanins and tannins – and extractability, an essential factor in wines for ageing.

From the point of view as well of the length of the vegetative cycle, many differences with other early-ripening vintages can be observed: in fact, although the period that elapsed between bud burst and technological ripening was earlier than usual this year, it still lasted an average of 185 days, while in other similar years it was around 170 compared to the 200 days of vintages considered "late-ripening". In short, the cycle was early this year, but the vine was able in any case to enjoy a full development cycle.

As regards the main components of the wines, it should be noted that although alcohol contents are significant, they are not out of the average, especially in Dolcetto and Nebbiolo base wines. Most probably this is because the vine's metabolic processes were interrupted during the hottest period, which meant that though the harvest was early, values were normal. Furthermore, a good level of pH has been recorded, while lower total acidity can be traced back to a smaller quantity of malic acid, demonstrating the excellent degree of ripening of the grapes.

The lower yield recorded in the vineyard is in keeping with a year in which there was sparse rainfall, with clusters which were compact when picked and showing must-skin percentages within average ranges.

On the basis of recorded data, this vintage can certainly be remembered as one of the earliest of recent years, given that the picking of the Nebbiolo grapes began in the middle ten days of September, and ended early in October, around two weeks earlier than the norm.

The 2017 vintage has given us wines showing great promise considering the fears of the beginning of summer, confirming once more how well-suited and well-equipped the hills of the Langhe are for vinegrowing.

Block 1 Wines 1 - 40

Wine No.	Wine	Catalogue Page No.
1.	Langhe Nebbiolo 2020, Cascina Alberta	(17)
2.	Langhe DOC Nebbiolo Tech 2019, Roberto Taverna	(65)
3.	Langhe Nebbiolo 2020, Cascina Chicco	(18)
4.	Rurem Langhe Nebbiolo 2019, Agostino Bosco	(12)
5.	Langhe Nebbiolo 2019, Marrone	(36)
6.	Langhe Nebbiolo 2018, Castello di Perno	(21)
7.	Barbaresco 2018, Giuseppe Cortese	(28)
8.	Barbaresco Riserva Pora 2016, Musso	(42)
9.	Barbaresco Bricco San Giuliano 2018, Pelissero Pasquale	(47)
10.	Barbaresco Canova 2018, Cascina Vano	(19)

Block 1 Wines 1 - 40

Wine No.	Wine	Catalogue Page No.
11.	Barbaresco Sori Paitin Serraboella 2018, Paitin	(46)
12.	Barbaresco Basarin 2018, Sottimano	(64)
13.	Barbaresco Giacone 2018, Cascina Alberta	(17)
14.	Barolo Paesi Tuoi 2017, Vite Colte	(69)
15.	Barolo Tesuri 2017, Mauro Sebaste	(61)
16.	Barolo 2017, Oddero Poderi e Cantine	(44)
17.	Barolo Pietrin 2017, Franco Conterno	(27)
18.	Barolo "Riva Rocca" 2017, Claudio Alario	(2)
19.	Barolo Monvigliero 2017, Pietro Rinaldi	(56)
20.	Barolo del Comune di Barolo 2017, Famiglia Anselma	(5)

Block 1 Wines 1 - 40

Wine No.	Wine	Catalogue Page No.
21.	Barolo Boscareto 2017, Batasiolo	(8)
22.	Barolo Sarmassa 2017, Marchesi di Barolo	(35)
23.	Barolo Cannubi 2017, Serio & Battista Borgogno	(10)
24.	Barolo Ravera 2017, Cagliero	(16)
25.	Barolo del Comune di La Morra 2017, Dosio	(30)
26.	Barolo Case Nere 2017, Fratelli Casetta	(20)
27.	Marcenasco Barolo 2017, Renato Ratti	(52)
28.	La Serra Barolo 2017, Massimo Penna	(48)
29.	Barolo Cerequio 2017, Batasiolo	(8)
30.	Barolo Brunate 2017, Ceretto	(22)

Block 1 Wines 1 - 40

Wine No.	Wine	Catalogue Page No.
31.	Barolo Rocche dell'Annunziata 2017, Aurelio Settimo	(62)
32.	Barolo Bric del Fiasco 2017, Paolo Scavino	(60)
33.	Barolo Villero 2017, Giacomo Fenocchio	(31)
34.	Barolo 2017, Castello di Perno	(21)
35.	Barolo Ciabot Mentin 2017, Domenico Clerico	(25)
36.	Barolo Bussia 2017, Marrone	(36)
37.	Barolo Bussia Vigna Pianpolvere 2017, Famiglia Anselma	(5)
38.	Barolo "Sorano" 2017, Claudio Alario	(2)
39.	Barolo Cerretta 2017, Bugia Nen/Davide Fregonese	(14)
40.	Barolo Margheria 2017, Massolino	(38)

Block 2 Wines 41 - 80

Wine No.	Wine	Catalogue Page No.
41.	Langhe Nebbiolo 2020, Albino Rocca	(3)
42.	Langhe Nebbiolo 2020, Brezza	(13)
43.	Ochetti Langhe Nebbiolo 2019, Renato Ratti	(52)
44.	Langhe Nebbiolo 2019, Scarzello	(59)
45.	Langhe Nebbiolo 2018, Fratelli Casetta	(20)
46.	Barbaresco 2018, Piazza	(50)
47.	Barbaresco Ronchi 2018, Albino Rocca	(3)
48.	Barbaresco Roncaglie 2018, Poderi Colla	(51)
49.	Barbaresco Pilone nei Rivetti 2018, Cascina Vano	(19)
50.	Barbaresco Cascina Crosa 2018, Pelissero Pasquale	(47)

Block 2 Wines 41 - 80

Wine No.	Wine	Catalogue Page No.
51.	Barbaresco Canova 2018, Ressia	(53)
52.	Barbaresco Cottá 2018, Sottimano	(64)
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Marziano Abbona

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Seeking UK representation

Estate founded 1970

Pressenda' 2016 Barolo

Vineyard name: Castelletto (Monforte d'Alba)

First year of production: 1998

Vineyard size: 3,95 ha

Age of vines: 65 years

Vine density: 5000/ha

Organic/biodynamic: organic

Soil type: sandy with elements of loam & high limestone content

Training system: Guyot

Clone(s): 80% Nebbiolo Michet, 20% Lampia

Rootstock: Du Lot Rupestris

Vinification

Fermentation vessel: stainless steel

Type of yeast: ambient yeast

Total time of skin contact: 50 days

Main extraction method: submersed cap
(cappello sommerso)

MLF: stainless steel

Ageing: 38 months in 35 and 50hl oak casks

Total bottle age: 10 months

% ABV: 15

Claudio Alario

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Contact: Claudio Alario

Seeking UK representation

Estate founded 1900

Riva Rocca 2017 Barolo

Vineyard name: Riva Rocca (Verduno)

First year of production: 1995

Vineyard size: 1 ha

Age of vines: 25 years

Vine density: 4000/ha

Soil type: Tortonian clay

Training system: Guyot

Clone(s): Lampia

Rootstock: SO4 (Selection Oppenheim 4)

Vinification

Fermentation vessel: rotofermenters

Type of yeast: selected

Total time of skin contact: 18 days

Main extraction method:

MLF: in stainless steel

Ageing: 24 months in barriques & 12 months in 30hl. oak casks

Total bottle age: 5 months

% ABV: 14.5

Sorano 2017 Barolo

Vineyard name: Sorano (Diano d'Alba)

First year of production: 2004

Vineyard size: 1 ha

Age of vines: 20 years

Vine density: 4000/ha

Soil type: marl and clay

Training system: Guyot

Clone(s): Lampia

Rootstock: SO4 (Selection Oppenheim 4)

Vinification

Fermentation vessel: rotofermenter

Type of yeast: selected

Total time of skin contact: 18 days

Main extraction method:

MLF: in stainless steel

Ageing: 24 months in barriques & 12 months in 30hl oak casks

Total bottle age: 5 months

% ABV: 14.5

Albino Rocca

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Contact: Daniela & Monica Rocca

Imported by: Astrum Wine Cellars – Mitcham

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Estate founded 1940

Rosso di Rocc 2020 Langhe Nebbiolo

Vineyard name:

First year of production: 2016

Vineyard size:

Age of vines: between 20 and 54 years

Vine density: 4000/ha

Organic/biodynamic: certified 'The Green Experience'

Soil type: limestone and clay interspersed with sand

Training system: Guyot

Grape varieties 97% Nebbiolo, 3% Cabernet Franc

Rootstock:

Vinification

Fermentation vessel: Stainless steel

Type of yeast: selected

Total time of skin contact:

Main extraction method:

MLF: in stainless steel

Period on the fine lees:

Ageing:

Total bottle age:

% ABV: 14.5

Ronchi 2018 Barbaresco

Vineyard name: Ronchi (Barbaresco)

First year of production: 1986

Vineyard size: 3 ha

Age of vines: between 40 to 70 years

Vine density: 4000/ha.

Organic/biodynamic: certified 'The Green Experience'

Soil type: calcareous clay with a proportion of sand

Training system: Guyot

Clone(s): CVT CN 142

Rootstock: Kober 5BB, 420

Vinification

Fermentation vessel: stainless steel, 26/28°C

Type of yeast: selected

Total time of skin contact: 20 days

Main extraction method: pump-overs & punching-downs 2 times per day

MLF: Stainless steel

Period on the fine lees: 3 months

Ageing: 24 months in Austrian oak casks

Total bottle age: 12 months

% ABV: 14.5

Amalia Cascina in Langa

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Imported by: Jeroboams Trade

London – www.jeroboamstrade.co.uk

Maggie.Macpherson@jeroboams.co.uk Chris.Ashton@Laytons.co.uk

Estate founded 2003

Le Coste di Monforte 2017 Barolo

Vineyard name: Le Coste di Monforte
(Monforte d'Alba)

First year of production: 2010

Vineyard size: 1 ha

Age of vines: 37 years

Vine density: 5000/ha

Soil type: sandy Sant'Agata marls

Training system: Guyot

Clone(s): massal selection

Rootstock: not known

Vinification

Fermentation vessel: stainless steel for 25 days
at 25°C

Type of yeast: selected neutral

Total time of skin contact: 25 days

Main extraction method: frequent pumping-overs
during the first 2 weeks, then less frequent

MLF: stainless steel

Ageing: 2 months

Total bottle age: 12 months in used barriques & 20
months in 26hl French oak casks

% ABV: 15

Bussia Vigna Fantini 2017 Barolo

Vineyard name: Bussia Vigna Fantini
(Monforte d'Alba)

First year of production: 2013

Vineyard size: 1 ha

Age of vines: 14 years

Vine density: 5000/ha

Soil type: Arenarie di Diano: sandstone and
calcareous clay

Training system: Guyot

Clone(s): Lampia and Michet

Rootstock: SO4 (Selection Oppenheim 4)

Vinification

Fermentation vessel: stainless steel for 25 days
at 25°C

Type of yeast: selected neutral

Total time of skin contact: 25 days

Main extraction method: frequent pumping-overs
during the first 2 weeks, then less frequent

MLF: stainless steel

Period on the fine lees: 2 months

Ageing: 12 months in used barriques, 20 months
in 26hl French oak casks

Total bottle age: bottled January 2021

% ABV: 15

Famiglia Anselma

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Imported by: Vinexus Ltd

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Estate founded 1993

del Comune di Barolo 2017 Barolo

Vineyard name: La Volta and San Pietro (Barolo)

First year of production: 2011

Vineyard size: 2 ha

Age of vines: 18 years

Vine density: 5000/ha

Organic/biodynamic: certified 'The Green
Experience'

Soil type: Tortonian clay

Training system: Guyot

Clone(s): Michet and 81

Rootstock: various

Vinification

Fermentation vessel: stainless steel with partial
temperature control

Type of yeast: ambient

Total time of skin contact: 3 to 4 weeks

Main extraction method: submerged cap
(cappello sommerso)

MLF: stainless steel

Period on the fine lees: 24 months

Ageing: at least 2 years in Slavonian oak casks

% ABV: 14

Bussia Vigna Pianpolvere 2017 Barolo

Vineyard name: Bussia – Vigna Pianpolvere
(Monforte d'Alba)

First year of production: 2013

Vineyard size: 1.02 ha

Age of vines: 15 years

Vine density: 5500/ha

Organic/biodynamic: certified 'The Green
Experience'

Soil type: Tortonian clay

Training system: Guyot

Clone(s): 81

Rootstock:

Vinification

Fermentation vessel: stainless steel tanks with
partial temperature control

Type of yeast: ambient

Total time of skin contact: 4 to 5 weeks

Main extraction method: submerged cap
(cappello sommerso)

MLF: stainless steel

Period on the fine lees: 30 months

Ageing: at least 2 years in Slavonian oak casks

% ABV: 14

Arnaldo Rivera

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Imported by: Raeburn Fine Wines

david@raeburnfinewines.com

Estate founded 1958

Monvigliero 2017 Barolo

Vineyard name: Monvigliero (Verduno)

First year of production: 2013

Vineyard size: 3 plots – 1 ha

Age of vines: plot 1: 73 and 49 years; plot 2: 71 years; plot 3: 19 years

Vine density:

Soil type: Sant'Agata Marl with substrate of limestone and clay with fossils

Training system: single Guyot

Clone(s): Lampia

Rootstock:

Vinification

Fermentation vessel: stainless steel

Type of yeast: yeast selected from the Barolo area

Total time of skin contact: 25 days

Main extraction method: pumping-overs and rack-and-return

MLF: in oak cask

Ageing: 32 months in tonneaux and large oak casks

Total bottle age: at least 1 year

% ABV: 14.5

Vignarionda 2017 Barolo

Vineyard name: Vignarionda (Serralunga d'Alba)

First year of production: 2013

Vineyard size: 1 plot of 0.47 ha

Age of vines: 18 years

Vine density:

Soil type: white clay and marl with a high limestone content

Training system: single Guyot

Clone(s): Lampia

Rootstock:

Vinification

Fermentation vessel: stainless steel

Type of yeast: yeast selected from the Barolo area

Total time of skin contact: 25 days

Main extraction method: pumping-overs and rack-and-return

MLF: in oak casks

Ageing: 32 months in tonneaux

Total bottle age: at least 1 year

% ABV: 14.5

L'Astemia Pentita

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Imported by: Cantine dell'Angelo – Nottingham

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Estate founded 2010

Terlo 2017 Barolo

Vineyard name: Terlo (Barolo)

First year of production: 2011

Vineyard size: 1 ha

Age of vines: 30 years

Vine density: 5000/ha

Soil type: marl interspersed with clay and sand

Training system: Guyot

Clone(s): Michet, Lampia

Rootstock:

Vinification

Fermentation vessel: stainless steel

Fermentation temperature max 24°C

Type of yeast: selected

Total time of skin contact: 30-35 days

Main extraction method: open air pumping-overs

MLF: in stainless steel

Period on the fine lees: 20 days

Ageing: 36 days in large Slavonian oak casks

Total bottle age: 3 months

% ABV: 14.5

Cannubi 2017 Barolo

Vineyard name: Cannubi

First year of production: 2010

Vineyard size: 2 ha

Age of vines: 30 years

Vine density: 5000/ha

Organic/biodynamic: in organic conversion

Soil type: Sant'Agata marl interspersed with sand, clay and fossils

Training system: Guyot

Clone(s): Michet, Lampia

Rootstock:

Vinification

Fermentation vessel: stainless steel

Fermentation temperature max 24°C

Type of yeast: selected

Total time of skin contact: 30-35 days

Main extraction method: open air pumping-overs

MLF: in stainless steel

Period on the fine lees: 20 days

Ageing: 36 months in large Slavonian oak casks

Total bottle age: 3 months

% ABV: 14.5

Batasiolo

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Imported by: Mondial Wines

Estate founded 1978

Boscareto 2017 Barolo

Vineyard name: Boscareto (Barolo)

First year of production:

Vineyard size: 2 ha

Age of vines:

Vine density:

Soil type: calcareous clay

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel

Type of yeast:

Total time of skin contact: 10 – 12 days

Main extraction method: pump-overs

MLF:

Period on the fine lees:

Ageing: 30 months in large oak casks

Total bottle age: around 20 months

% ABV: 14.5

Cerequio 2017 Barolo

Vineyard name: Cerequio (La Morra)

First year of production:

Vineyard size: 2 ha

Age of vines:

Vine density:

Soil type: fossil Sant'Agata marls, sand

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel

Type of yeast:

Total time of skin contact: 10 – 12 days

Main extraction method: pump-overs

MLF:

Period on the fine lees:

Ageing: 30 months in large oak casks

Total bottle age: around 20 months

% ABV: 14.5

Bera

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Seeking UK representation

Estate founded 1971

2018 Barbaresco

Vineyard name: Serraboella, Balluri, Bricco di Neive

First year of production: 2001

Vineyard size: 1,5 ha

Age of vines: 20 years on average

Vine density: 4300/ha.

Soil type: Calcareous clay

Training system: Guyot

Clone(s): 71 Michet, VCR172

Rootstock: Kober 5BB, Richter 110

Vinification

Fermentation vessel: stainless steel, 26/28°C

Type of yeast: selected

Total time of skin contact: 10 – 12 days

Main extraction method:

MLF: stainless steel

Period on the fine lees:

Ageing: 18 months in large oak casks

Total bottle age: 6 months

% ABV: 14.5

Serraboella 2018 Barbaresco

Vineyard name: Serraboella

First year of production: 2016

Vineyard size: 1,1 ha

Age of vines: 15 years average

Vine density: 4400/ha

Soil type: Calcareous

Training system: Guyot

Clone(s): 71 Michet, VCR178

Rootstock: Kober 5BB, 420A

Vinification

Fermentation vessel: stainless steel, 26/28°C

Type of yeast: selected

Total time of skin contact: 13 – 15 days

Main extraction method: 3 pump-overs per day

MLF: stainless steel

Period on the fine lees:

Ageing: 18 months in large oak casks

Total bottle age: 6 months

% ABV: 14.5

Serio & Battista Borgogno

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Imported by: **DBGItalia – London**

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Estate founded 1897

Cannubi 2017 Barolo

Vineyard name: Cannubi – Vigna Battista,

Vigna Gourat & Vigna Nuova (Barolo)

First year of production: 1897

Vineyard size: 3 ha

Age of vines: 30 years on average

Vine density: 4000/ha

Soil type: sand, silt and clay

Training system: Guyot

Clone(s): Lampia

Rootstock: Kober 5BB – SO4 – 420A

Vinification

Fermentation vessel: 150 hl oak casks

Type of yeast: selected autoctonus

Total time of skin contact: 25-28 days

Main extraction method: frequent pumping-overs and 2 punching-downs per day (morning/evening for 20 minutes)

MLF: in stainless steel

Ageing: 30 months in 50 hl Slavonian oak casks

Total bottle age: 11 months

% ABV: 14

Boroli

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Contact: Francesco Saunitro

Imported by: **Top Selection Ltd – London**

www.topselection.co.uk info@topselection.co.uk

Estate founded 1997

Brunella 2017 Barolo

Vineyard name: Brunella (Castiglione Falletto)

First year of production: 2013

Vineyard size: 2.8 ha

Age of vines: 40 years

Vine density:

Soil type: calcareous clay

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel

Type of yeast:

Total time of skin contact: 30 days

Main extraction method: submerged cap

MLF: stainless steel

Ageing: 18 months in large French oak casks

Total bottle age: 1 year

% ABV:

Villero 2017 Barolo

Vineyard name: Villero (Castiglione Falletto)

First year of production: 1997

Vineyard size: 0.8 ha

Age of vines: 40 years

Vine density:

Soil type: calcareous clay

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel

Type of yeast:

Total time of skin contact: 30 days

Main extraction method: submerged cap

MLF: stainless steel

Ageing: 18 months in large French oak casks

Total bottle age: 1 year

% ABV: 14.1

Agostino Bosco

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Imported by: Dudley-Jones Fine Wine – Haslemere

www.djfw.co david@djfw.co

Estate founded 1980

Rurem 2019 Langhe Nebbiolo

Vineyard name: Pisotta (La Morra)

First year of production: 2002

Vineyard size: 1.2 ha

Age of vines: 15 years

Vine density: 5000/ha

Soil type: calcareous clay

Training system: Guyot

Clone(s): CN71, 172, 185

Rootstock: 420A, Paulsen, SO4

Vinification

Fermentation vessel: stainless steel, 28/30°C

Type of yeast: ambient

Total time of skin contact: 12 to 13 days

Main extraction method: pump-overs 2 to 6 times per day and 4 rack-and-returns

MLF: stainless steel

Period on the fine lees: 60 days

Ageing: 12-13 months in large oak casks

Total bottle age: 4 months

% ABV: 13.5

Neirane 2017 Barolo

Vineyard name: Neirane (Verduno)

First year of production: 2006

Vineyard size: 0.8 ha

Age of vines: 24 years

Vine density: 4600/ha

Soil type: limestone with a small proportion of sand

Training system: Guyot

Clone(s): massal selection & CN142

Rootstock: 420A

Vinification

Fermentation vessel: stainless steel, 28/30°C

Type of yeast: ambient

Total time of skin contact: around 3 weeks

Main extraction method: pump-overs 2 – 6 times per day

MLF: in large oak casks

Period on the fine lees: 60 days

Ageing: 26 months in large oak casks

Total bottle age: 8 months

% ABV: 15

Brezza Giacomo & Figli dal 1885

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Imported by: Hallgarten & Novum Wines

sales@hnwines.co.uk

Estate founded 1885

2020 Langhe Nebbiolo

Vineyard name:

First year of production: 2009

Vineyard size: 2ha

Age of vines: 30 years

Vine density: 3700/ha

Soil type: calcareous clay

Training system: Guyot

Clone(s): Lampia

Rootstock: K5BB

Vinification

Fermentation vessel: stainless steel

Fermentation temperature: 18-20°C

Type of yeast: selected

Total time of skin contact: 6 – 10 days

Main extraction method: pumping-overs and cappello sommerso (submerged cap)

MLF: in stainless steel

Ageing: 7 months in stainless steel

Total bottle age: 1 month

% ABV: 14

Sarmassa 2017 Barolo

Vineyard name: Sarmassa (Barolo)

First year of production: 1979

Vineyard size: 1 ha

Age of vines: 20 – 80 years

Vine density: 3700/ha

Organic/biodynamic: organic

Soil type: calcareous clay

Training system: Guyot

Clone(s): Lampia, Michet

Rootstock: K5BB, 420A

Vinification

Fermentation vessel: stainless steel

Fermentation temperature: max 26°C

Type of yeast: selected

Total time of skin contact:

Main extraction method: pumping-overs and cappello sommerso (submerged cap)

MLF: in concrete

Ageing: 24 months in large oak casks, 8 months in concrete

Total bottle age: 24 months

% ABV: 14.5

Bugia Nen – Davide Fregonese

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Imported by: Armit Wines – London

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Estate founded 2013

Prapò 2017 Barolo

Vineyard name: Prapò (Serralunga d'Alba)

First year of production: 2014

Vineyard size: 0.5 ha

Age of vines: 14 years

Vine density: 4500/ha

Soil type: calcareous

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: concrete tanks, 18-30°C

Type of yeast: ambient

Total time of skin contact: 23 days

Main extraction method: daily pumping-overs and rack-and-return half-way through fermentation

MLF: in stainless steel

Ageing: 28 months in 25hl casks of Fontainebleau forest oak

Total bottle age:

% ABV: 14

Cerretta 2017 Barolo

Vineyard name: Cerretta (Serralunga d'Alba)

First year of production: 2014

Vineyard size: 0.5 ha

Age of vines: 16 years

Vine density: 4500/ha

Soil type: calcareous clay

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: concrete tanks, 18-30°C

Type of yeast: ambient

Total time of skin contact: 24 days

Main extraction method: daily pumping-overs, rack-and-return half-way through fermentation

MLF: in stainless steel

Period on the fine lees: 25 months

Ageing: 25 months in 25hl casks of Fontainebleau forest oak

Total bottle age:

% ABV: 14

Burlotto

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Multiple UK importers

Estate founded 1850

Acclivi 2017 Barolo

Vineyard name: Monvigliero, Rocche dell'Olmo,

Neirane (Verduno)

First year of production: 1999

Vineyard size:

Age of vines: 25 – 60 years

Vine density: 4000-4500/ha

Soil type: Sant'Agata marl with clay, limestone and sand

Training system: Guyot

Clone(s): massal selection & CN142

Rootstock: 420A, Kober 5BB

Vinification

Fermentation vessel: tronconic French oak casks

Type of yeast: normally ambient but in 2017 selected yeasts in 1 vat

Total time of skin contact: 3 weeks

Main extraction method: pump-overs and punching down

MLF: in large oak casks

Ageing: 33 months in large oak casks

Total bottle age: 1 year

% ABV: 14.5

Cagliero

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Seeking UK representation

Estate founded 1961

Terlo 2017 Barolo

Vineyard name: Terlo (Barolo)

First year of production: 2016

Vineyard size: 0.6 ha

Age of vines: 15 years

Vine density: 4000/ha

Soil type: calcareous clay with blue marl

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: concrete tanks

Fermentation temperature: 26°C

Type of yeast:

Total time of skin contact: 15 days

Main extraction method: pumping-overs
twice a day

MLF: in stainless steel

Ageing: 36 months in large Slavonian oak casks

Total bottle age: at least 6 months

% ABV: 14.5

Ravera 2017 Barolo

Vineyard name: Ravera (Novello)

First year of production: 1996

Vineyard size: 2.5 ha

Age of vines: 25 years

Vine density: 4000/ha

Soil type: calcareous clay

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: concrete tanks

Fermentation temperature: 28°C

Type of yeast:

Total time of skin contact: 20 days

Main extraction method: pumping-overs
twice a day

MLF: in stainless steel

Ageing: 12 months in tonneaux, followed by
24 months in large Slavonian oak casks.

Total bottle age: at least 6 months

% ABV: 14.5

Cascina Alberta

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Seeking UK representation

Estate founded 2011

2020 Langhe Nebbiolo

Vineyard name: Treiso

First year of production: 2012

Vineyard size: 3 ha

Age of vines: 17, 15, 20 years

Vine density: 3500/ha

Organic/biodynamic: organic

Soil type: calcareous clay and sand

Training system: Guyot

Clone(s): Michet, Rosè

Rootstock:

Vinification

Fermentation vessel: stainless steel

Fermentation temperature: 26°C

Type of yeast: ambient

Total time of skin contact: 30 days

Main extraction method: daily pump-overs

MLF: in oak cask

Period on the fine lees: 2 months

Ageing: 6 months in 25hl Slavonian oak casks

Total bottle age: 4 months

% ABV: 13.5

Giacone 2018 Barbaresco

Vineyard name: Giacone (Treiso)

First year of production: 2011

Vineyard size: 1.5 ha

Age of vines: 45 years

Vine density: 3500/ha

Organic/biodynamic: certified organic since 2019

Soil type: Marl with white, calcareous clay

Training system: Guyot

Clone(s): Michet, Rosè

Rootstock:

Vinification

Fermentation vessel: stainless steel

Fermentation temperature: 26°C

Type of yeast: ambient yeast

Total time of skin contact: 30 days

Main extraction method: pump-overs 4-6 times
a day

MLF: in oak cask

Period on the fine lees: 2 months

Ageing: 15 months in 25hl Slavonian oak casks

Total bottle age: 1 year

% ABV: 14

Cascina Chicco

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Seeking UK representation

Estate founded 1950

Langhe Nebbiolo 2020

Vineyard name:

First year of production: 1990

Vineyard size: 10 ha

Age of vines: 4 – 30 years

Vine density: 3500/ha

Soil type: clay and sand

Training system: Guyot

Clone(s): Lampia

Rootstock: SO4/161-49/1103P

Vinification

Fermentation vessel: stainless steel 25-27°C

Type of yeast: ambient

Total time of skin contact: 25 – 30 days

Main extraction method: 3 pumping-overs daily for 15 days

MLF: in barriques

Ageing: 10 – 12 months in 225l, 600l and 20hl oak casks

Total bottle age: 2-6 months

% ABV: 14.5

Rocche di Castelletto 2017

Barolo

Vineyard name: Castelletto (Monforte d'Alba)

First year of production: 2007

Vineyard size: 2.2 ha

Age of vines: 14 years

Vine density: 4000/ha

Soil type: calcareous clay

Training system: Guyot

Clone(s): Lampia

Rootstock: SO4/161-49

Vinification

Fermentation vessel: stainless steel 25-27°C

Type of yeast: ambient

Total time of skin contact: 45 days

Main extraction method: daily pumping-overs for 10 days

MLF: in 20, 25 and 50hl oak casks

Ageing: 24 months in 20, 25 and 50hl oak casks

Total bottle age: 6 to 9 months

% ABV: 14.5

Cascina Vano

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Seeking UK representation

Estate founded 1970

Pilone nei Rivetti 2018

Barbaresco

Vineyard name: Rivetti – Pilone nei Rivetti (Neive)

First year of production: 2015

Vineyard size: 10.5 ha

Age of vines: 19 years

Vine density: 4000/ha

Organic/biodynamic: certified 'The Green Experience'

Soil type: mainly clay

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel 24°C

Type of yeast: selected

Total time of skin contact: 1 month

Main extraction method: 4 pumping-overs daily

MLF: stainless steel

Period on the fine lees: 20 days

Ageing: 36 months in large Slavonian oak casks

Total bottle age: 12 months

% ABV: 14.5

Canova 2018 Barbaresco

Vineyard name: Canova – Vigneto del Ciabot (Neive)

First year of production: 2008

Vineyard size: 11.5 ha

Age of vines: 25 years

Vine density: 4000/ha

Organic/biodynamic: certified 'The Green Experience'

Soil type: mostly calcareous

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel 24°C

Type of yeast: selected

Total time of skin contact: 1 month

Main extraction method: 4 pumping-overs daily

MLF: stainless steel

Period on the fine lees: 20 days

Ageing: 24 months in large Slavonian oak casks

Total bottle age: 12 months

% ABV: 14.5

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Anthony Byrne Fine Wine – Huntingdon anthony@abfw.co.uk

Le Bon Vin Ltd – Sheffield patrick@lebonvin.co.uk

Estate founded 1964

2018 Langhe Nebbiolo

Vineyard name:

First year of production: 1995

Vineyard size: 4 ha

Age of vines: 20 – 30 years

Vine density: 4500/ha

Organic/biodynamic: certified 'The Green Experience'

Soil type: yellow sand with layers of calcareous clay

Training system:

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel, temperature controlled at 25°C

Type of yeast: selected

Total time of skin contact: 13 – 15 days

Main extraction method: punching-downs 4 to 6 times a day

MLF: stainless steel

Period on the fine lees: 60 days

Ageing: 30 months in 10 hl oak casks

Total bottle age: 4 months

% ABV: 14

Case Nere 2017 Barolo

Vineyard name: Case Nere (La Morra)

First year of production: 1980

Vineyard size: 3.6 ha

Age of vines: 35 years

Vine density: 4500/ha

Organic/biodynamic: certified 'The Green Experience'

Soil type: calcareous clay

Training system: Guyot

Clone(s): Lampia and Michet

Rootstock: Kober

Vinification

Fermentation vessel: stainless steel, temperature controlled at 25°C

Type of yeast: selected

Total time of skin contact: 13 – 15 days

Main extraction method: punching-downs 4 to 6 times a day

MLF: stainless steel

Period on the fine lees: 60 days

Ageing: 30 months in 10hl oak casks

Total bottle age: 6 months

% ABV: 14

Castello di Perno

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Seeking UK representation

Estate founded 2013

2018 Langhe Nebbiolo

Vineyard name: Gramolere (Monforte d'Alba)

First year of production: 2017

Vineyard size: 3 ha

Age of vines: 35 years

Vine density: 5000/ha

Organic/biodynamic: organic

Soil type: calcareous clay interspersed with sand

Training system: Guyot

Clone(s): Michet

Rootstock: 420A

Vinification

Fermentation vessel: tronconic stainless steel tanks of 80 hl

Type of yeast: ambient

Total time of skin contact: 20 days

Main extraction method:

MLF: in 10hl oval Stockinger Austrian oak casks

Period on the fine lees:

Ageing: 8 months in 10hl oval Stockinger Austrian oak casks

Total bottle age: 6 months

% ABV: 14

2017 Barolo

Vineyard name: Castelletto (Monforte d'Alba)

First year of production: 2014

Vineyard size: 3 ha

Age of vines: 35 years

Vine density: 4500/ha

Organic/biodynamic: organic

Soil type: calcareous marl

Training system: Guyot

Clone(s): Michet

Rootstock: 420A

Vinification

Fermentation vessel: tronconic stainless steel tanks of 80 hl.

Type of yeast: ambient

Total time of skin contact: 30 days

Main extraction method:

MLF: in 50hl Stockinger casks of Austrian oak

Period on the fine lees:

Ageing: 24 months in 50hl Stockinger casks of Austrian oak

Total bottle age: 12 months

% ABV: 14.5

Ceretto

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Imported by: Mentendorff & Co – London

www.mentendorff.co.uk claire@mentendorff.co.uk

Estate founded 1937

Bernadot 2018 Barbaresco

Vineyard name: Bernadot (Treiso)

First year of production: 1997

Vineyard size: 4.84 ha

Age of vines: 21 – 23 years

Vine density: 4300/ha.

Organic/biodynamic: organic

Soil type: clay and silt

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel, max. 35°C

Type of yeast: ambient

Total time of skin contact: 4 – 5 weeks

Main extraction method: pumping-overs

MLF: in barriques

Period on the fine lees: 5 – 6 months

Ageing: 12 months in 300l French oak cask (20% new, 80% used) and 24 months in large French oak casks

Total bottle age: at least 12 months

% ABV: 14.5

Brunate 2017 Barolo

Vineyard name: Brunate (La Morra)

First year of production: 1978

Vineyard size: 5.6 ha

Age of vines: 46 years

Vine density: 4300/ha

Organic/biodynamic: organic

Soil type: Sant'Agata marl consisting of calcareous, magnesium-rich clay and silt

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel, max. 35°C

Type of yeast: ambient

Total time of skin contact: 4 – 5 weeks

Main extraction method: pumping-overs

MLF: in barriques

Period on the fine lees: 6-12 months

Ageing: 12 months in 300l French oak cask (20% new, 80% used) and 24 months in large French oak casks

Total bottle age: at least 12 months

% ABV: 14.5

Pio Cesare

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Imported by: Maisons Marques et Domaines – London

www.mmdltd.co.uk effi.tsournava@mmdltd.co.uk

Estate founded 1881

Pio 2017 Barolo

Vineyard name: Ornato, La Briccolina, La Serra, Lirano, Mosconi, Gustava, Garretti, Roncaglia, Ravera

First year of production: 1881

Vineyard size: 24 ha in total

Age of vines: 25 years average

Vine density: 4800/ha

Soil type: calcareous clay and marl

Training system: Guyot

Clone(s): 423, 308, 63, 185, 71, 415, 180, 141

Rootstock: 110R, Rupestris du Lot, 161-49, 157-11

Vinification

Fermentation vessel: stainless steel, 27°C

Type of yeast: selected

Total time of skin contact: 30 days

Main extraction method: punching-down 2 times per day

MLF: stainless steel

Period on the fine lees: 40 days

Ageing: 12 months in large oak casks (90%) and barrique (10%), and 18 months in large oak casks

Total bottle age: at least 9 months

% ABV: 14.5

Mosconi 2017 Barolo

Vineyard name: Mosconi (Monforte d'Alba)

First year of production: 2015

Vineyard size: 3 ha

Age of vines: 50 to 80 years

Vine density: 4800/ha

Soil type: calcareous clay and marl

Training system: Guyot

Clone(s): massal selection

Rootstock: 420A

Vinification

Fermentation vessel: stainless steel, 27°C

Type of yeast: selected

Total time of skin contact: 30 days

Main extraction method: punching down twice daily

MLF:

Period on the fine lees: 45 days

Ageing: 12 months in large oak casks (90%) and barrique (10%), and 18 months in large oak casks

Total bottle age: at least 9 months

% ABV: 14.5

Michele Chiarlo

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Estate founded 1956

Cerequio 2017 Barolo

Vineyard name: Cerequio
First year of production: 1988
Vineyard size: 6 ha
Age of vines: 30 years
Vine density: 4500/ha
Soil type: Sant'Agata marl poor in organic substances, rich in manganese and magnesium
Training system: Guyot
Clone(s): Michet 61-76, Lampia 185
Rootstock: Kober 420

Vinification

Fermentation vessel: 55 hl oak casks
Type of yeast: ambient
Total time of skin contact: 20 – 22 days
Main extraction method: pump-overs every 2 hours for the first 5 day
MLF: in oak casks
Period on the fine lees:
Ageing: 25hl Allier oak casks
Total bottle age: 12/14 months
% ABV: 14

Domenico Clerico

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Imported by: Lay & Wheeler
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Estate founded 1978

Barolo del Comune di Monforte d'Alba 2017

Vineyard name: Ginestra, Mosconi and Bussia (Monforte d'Alba)
First year of production: 2011
Vineyard size: 5 ha
Age of vines: between 11 and 46 years
Vine density: 4500/ha
Organic/biodynamic: in organic conversion
Soil type: Sant'Agata fossil marl
Training system: Guyot
Clone(s): Michet
Rootstock: various

Vinification

Fermentation vessel: stainless steel without temperature control
Type of yeast: ambient
Total time of skin contact: 20 – 25 days
Main extraction method: pumping-overs twice daily
MLF: stainless steel
Period on the fine lees:
Ageing: used barriques and large oak casks
Total bottle age: 1 year
% ABV: 14,5

Ciabot Mentin 2017 Barolo

Vineyard name: Ginestra – Ciabot Mentin (Monforte d'Alba)
First year of production: 1982
Vineyard size: 2 ha
Age of vines: 43 years
Vine density: 4500/ha
Organic/biodynamic: in organic conversion
Soil type: Sant'Agata fossil marl
Training system: Guyot
Clone(s): Lampia
Rootstock: various

Vinification

Fermentation vessel: stainless steel without temperature control
Type of yeast: ambient
Total time of skin contact: 20 – 25 days
Main extraction method: pumping-overs twice daily
MLF: stainless steel
Period on the fine lees:
Ageing: large oak casks
Total bottle age: 1 year
% ABV: 14.5

Elvio Cogno

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Imported by: Flint Wines

www.flintwines.com info@flintwines.com

Estate founded 1991

Cascina Nuova 2017 Barolo

Vineyard name: Ravera (Novello)

First year of production: 2001

Vineyard size: 2.5 ha

Age of vines: 18 years

Vine density: 4000/ha

Organic/biodynamic: uncertified organic

Soil type: calcareous clay

Training system: Guyot

Clone(s): Lampia and Michet

Rootstock: SO4 and du Lot

Vinification

Fermentation vessel: stainless steel 28°C

Type of yeast: ambient

Total time of skin contact: 40 days

Main extraction method: automated pumping-overs during fermentation followed by skin maceration with submerged cap

MLF: stainless steel

Period on the fine lees: 60 days

Ageing: 24 months in large Slavonian oak casks

Total bottle age: 6 months

% ABV: 14.5

Ravera 2017 Barolo

Vineyard name: Ravera (Novello)

First year of production: 1991

Vineyard size: 4.88 ha

Age of vines: 50 to 70 years

Vine density: 4000/ha

Organic/biodynamic: uncertified organic

Soil type: calcareous clay

Training system: Guyot

Clone(s): Lampia and Michet

Rootstock: 420 and Rupestris

Vinification

Fermentation vessel: stainless steel 28°C

Type of yeast: ambient

Total time of skin contact: 40 days

Main extraction method: automated pumping-overs during fermentation followed by skin maceration with submerged cap

MLF: stainless steel

Period on the fine lees: 90 days

Ageing: 24 months in large Slavonian oak casks

Total bottle age: 6 months

% ABV: 14.5

Franco Conterno

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Imported by: Bancroft Wines

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Estate founded 1994

Cascina Sciulun 2019 Langhe Nebbiolo

Vineyard name:

First year of production: 1994

Vineyard size: 3.6 ha

Age of vines: 16 – 25 years

Vine density: 5000/ha

Organic/biodynamic: organic

Soil type: calcareous clay and tuff

Training system: Guyot

Clone(s): Michet and Lampia

Rootstock: SO4 1118

Vinification

Fermentation vessel: stainless steel 29°C

Type of yeast: ambient

Total time of skin contact: 4 to 5 days

Main extraction method: pumping-overs every 4 – 5 hours

MLF: stainless steel

Period on the fine lees: 25 to 30 days

Ageing: 9 months in tonneaux

Total bottle age: 6 months

% ABV: 14

Pietrin 2017 Barolo

Vineyard name: Panerole (Novello), Bussia (Monforte d'Alba) and Pugnane (Castiglione Falletto)

First year of production: 2001

Vineyard size: 4.3 ha

Age of vines: 20 – 45 years

Vine density: 4500/ha

Organic/biodynamic: organic

Soil type: calcareous clay and tuff

Training system: Guyot

Clone(s): Michet and Lampia

Rootstock:

Vinification

Fermentation vessel: stainless steel 32°C

Type of yeast: ambient

Total time of skin contact: 40-50 days

Main extraction method: vertical rotofermenter

MLF: stainless steel

Period on the fine lees: 30 days

Ageing: 24 months in 25 and 40 hl tanks

Total bottle age: 12 months

% ABV: 14.5

Giuseppe Cortese

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Imported by: Vindependents – London

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Estate founded 1971

2018 Barbaresco

Vineyard name: Rabajà, Trifolera (Barbaresco)

First year of production: 2017

Vineyard size: 1.5 ha

Age of vines: 25 to 30 years

Vine density: 4500/ha

Organic/biodynamic: uncertified organic

Soil type: calcareous clay

Training system: Guyot

Clone(s): Lampia and Michet

Rootstock: 420a, Cober5BB

Vinification

Fermentation vessel: stainless steel, 29°C

Type of yeast: ambient

Total time of skin contact: 25 days

Main extraction method: pump-overs twice a day

MLF: concrete and Slavonian oak casks

Period on the fine lees: 3 months

Ageing: 18 months in 16 and 26 hl Slavonian oak casks

Total bottle age: 7 months

% ABV: 14.5

Rabajà 2018 Barbaresco

Vineyard name: Rabajà (Barbaresco)

First year of production: 1971

Vineyard size: 4 ha

Age of vines: 45 years on average

Vine density: 4500/ha

Organic/biodynamic: uncertified organic

Soil type: calcareous clay

Training system: Guyot

Clone(s): Lampia and Michet

Rootstock: 420a, Cober5BB

Vinification

Fermentation vessel: concrete

Type of yeast: ambient

Total time of skin contact: 25 days

Main extraction method: pump-overs twice a day

MLF: concrete and Slavonian oak casks

Period on the fine lees: 3 months

Ageing: 22 months in 16 and 26 hl Slavonian oak casks

Total bottle age: 16 months

% ABV: 14.5

Damilano

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Contact: Guido Damilano

Seeking UK representation

Estate founded 1890

Lecinquevigne 2017 Barolo

Vineyard name:

First year of production: 2002

Vineyard size: 10 ha

Age of vines: 30 – 50 years

Vine density: 4500 – 5200/ha

Organic/biodynamic: organic

Soil type: calcareous clay

Training system: Guyot

Clone(s): Lampia, Michet & Picoutener

Rootstock: 420A, 110R & Kober 5BB

Vinification

Fermentation vessel: stainless steel and concrete tanks at 28/29°C

Type of yeast: ambient and selected

Total time of skin contact: min 15 to 20 days

Main extraction method: punching-down and brief pumping-overs

MLF: in stainless steel and concrete

Period on the fine lees: until pre-bottling filtration

Ageing: 24 months in large 26 to 100hl oak casks

Total bottle age: 12 months

% ABV: 14.5

Cannubi 2017 Barolo

Vineyard name: Cannubi (Barolo)

First year of production: 1935

Vineyard size: 10 ha

Age of vines: 30 – 50 years

Vine density: 4500/ha

Soil type: 45% sand, 35% silt, 20% clay

Training system: Guyot

Clone(s): Michet, Lampia & Picoutener

Rootstock: Mostly 420A, 161.49C, 110R and Rupestris du Lot on hill tops and mid-hill; 5C & Kober 5BB for lower slopes and/or deeper and damper soils

Vinification

Fermentation vessel: stainless steel and concrete tanks 28/29°C

Type of yeast: ambient and selected

Total time of skin contact: min 15 to 20 days

Main extraction method: punching-down and brief pumping-overs

MLF: in stainless steel and concrete

Period on the fine lees: until pre-bottling filtration

Ageing: 24 months in large 26 to 100hl oak casks

Total bottle age: 12 months

% ABV: 15

Dosio

Regione Serradenari 6 – 12064 La Morra (CN)

T: (+39) 335 5652598 amministrazione@dosiovigneti.com www.dosiovigneti.com

Contact: Andrea Faccio

Seeking UK representation

Estate founded 1974

Barolo del Comune di La Morra 2017

Vineyard name:

First year of production: 2017

Vineyard size: 3.5 ha

Age of vines: up to 20 years

Vine density: 5000/ha

Soil type: clay silt with sand

Training system: Guyot

Clone(s): Michet and Limpia

Rootstock: 420A, SO4

Vinification

Fermentation vessel: stainless steel 28°C

Type of yeast: ambient

Total time of skin contact: 15 days

Main extraction method: pumping-overs twice a day

MLF: in oak casks

Period on the fine lees: 6 months

Ageing: 30 months in large oak casks and barriques

Total bottle age: 6 months

% ABV: 14.5

Serradenari 2017 Barolo

Vineyard name: Serradenari (La Morra)

First year of production: 2000

Vineyard size: 1.5 ha

Age of vines: up to 20 years

Vine density: 5000/ha

Soil type: silt of clay & sand

Training system: Guyot

Clone(s): Michet and Lampia

Rootstock: 420A/SO4

Vinification

Fermentation vessel: stainless steel 28°C

Type of yeast: ambient

Total time of skin contact: 30 days

Main extraction method: pumping over twice a day

MLF: in oak casks

Period on the fine lees: 6 months

Ageing: 30 months in large oak casks

Total bottle age: 6 months

% ABV: 14.5

Giacomo Fenocchio

Loc. Bussia 72 – 12065 Monforte d'Alba (CN)

T: (+39) 0173 78675 /328 373 7548 info@giacomofenocchio.com

www.giacomofenocchio.com Contact: Nicoletta Vietti Fenocchio

Imported by: Armit Wines

www.armitwines.co.uk

Estate founded 1864

2019 Langhe Nebbiolo

Vineyard name:

First year of production: 1947

Vineyard size: 2 ha

Age of vines: 15 years

Vine density: 4200/ha

Organic/biodynamic:

Soil type: calcareous clay rich in iron

Training system: Guyot

Clone(s): Michet and Lampia

Rootstock:

Vinification

Fermentation vessel: stainless steel

Type of yeast: ambient

Total time of skin contact: 10 – 12 days

Main extraction method: pumping-overs twice a day

MLF: stainless steel

Period on the fine lees:

Ageing: 6 months in stainless steel, 6 months in large Slavonian oak casks

Total bottle age: min 3 months

% ABV: 14.5

Villero 2017 Barolo

Vineyard name: Villero (Castiglione Falletto)

First year of production: 1995

Vineyard size: 1 ha

Age of vines: 75 years

Vine density: 4000/ha

Soil type: clay and marl

Training system: Guyot

Clone(s): Lampia and Michet

Rootstock:

Vinification

Fermentation vessel: stainless steel max. 28/29°C

Type of yeast: ambient

Total time of skin contact: 40 days

Main extraction method: pumping-over twice a day

MLF: large Slavonian oak cask

Period on the fine lees:

Ageing: 30 months in large Slavonian oak casks

Total bottle age: minimum 6 months

% ABV: 14.5

Fortemasso

Località Castelletto 21 – 12065 Monforte d'Alba (CN)

T: (+39) 0173 328148 info@fortemasso.com www.fortemasso.it

Contact: Annalisa Chiavazza

Imported by: Independent Wine Ltd – Edinburgh

www.independent.wine contact@independent.wine

Estate founded 2013

Langhe Nebbiolo 2020

Vineyard name: San Sebastiano (Monforte d'Alba)

First year of production: 2013

Vineyard size: approx. 2 ha

Age of vines: 6 years

Vine density: 4600/ha

Organic/biodynamic: organic

Soil type: Sant'Agata calcareous marl

Training system: Guyot

Clone(s): Lampia – various clones

Rootstock: Kober 5BB, SO4 and 110R

Vinification

Fermentation vessel: stainless steel 26°C

Type of yeast: selected

Total time of skin contact: 4 to 5 days

Main extraction method: submerged cap with hourly pumping-over each day

MLF: stainless steel

Period on the fine lees: none

Ageing: 6 months in stainless steel

Total bottle age: 3 months

% ABV: 14.5

Castelletto 2017 Barolo

Vineyard name: Castelletto (Monforte d'Alba)

First year of production: 2013

Vineyard size: approx. 4 ha

Age of vines: 20 years

Vine density: 4600/ha

Organic/biodynamic: organic

Soil type: sandstone and calcareous clay

Training system: Guyot

Clone(s): Lampia, Michet and Picoutener

Rootstock: Kober 5BB, SO4 e 110R

Vinification

Fermentation vessel: stainless steel 28°C

Type of yeast: selected

Total time of skin contact: 30 days

Main extraction method: submerged cap with hourly pumping-overs each day

MLF: stainless steel

Period on the fine lees: none

Ageing: 12 months in small casks and 12 months in 25hl casks

Total bottle age: 18 months

% ABV: 14.5

Fratelli Giacosa

Via XX Settembre 64, 120052 Neive (CN)

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Contact: Maurizio Giacosa

Imported by Savage Vines – Birmingham

www.savagevines.co.uk kyle@savagevines.co.uk

Estate founded 1895

Bussia 2017 Barolo

Vineyard name: Bussia (Monforte d'Alba)

First year of production: 1988

Vineyard size: 3 ha

Age of vines: 30 years

Vine density: 3500/ha

Organic/biodynamic: organic

Soil type: calcareous clay

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel 28°C

Type of yeast: ambient

Total time of skin contact: 40 days

Main extraction method: two pumping-overs daily

MLF: stainless steel

Period on the fine lees: 2 months

Ageing: 3 years in oak casks

Total bottle age: 6 months

% ABV: 14.5

Le Cecche

Via Moglia Gerlotto 20 – Diano d'Alba
T: (+39) 331 635 7664 info@lececche.it www.lececche.it
Contact: Jan de Bruyne

Seeking UK representation

Estate founded 2001

Bricco San Pietro 2017 Barolo

Vineyard name: Bricco San Pietro (Monforte d'Alba)
First year of production:
Vineyard size: 0.8 ha
Age of vines: 30 years
Vine density: 4500/ha
Organic/biodynamic:
Soil type: calcareous clay
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: stainless steel 26°C
Type of yeast: selected
Total time of skin contact: 21 days
Main extraction method: pumping-over 3 times a day
MLF: stainless steel
Period on the fine lees:
Ageing: 12 months in barriques and 12 months in large oak casks
Total bottle age: 6 months
% ABV: 14.5

Marchesi di Barolo

Via Roma 1 – 12060 Barolo (CN)
T: (+39) 0173 564400 reception@marchesibarolo.com www.marchesibarolo.com
Contact: Valentina Abbona

Imported by: Vinissimo – Westerham
www.vinissimo.co.uk – chantal@vinissimo.co.uk

Estate founded first half of 1800's

del Comune di Barolo 2017 Barolo

Vineyard name: Preda, Vignane, Bussia, Castellero, Ravera, Boschetti, Sarmassa, Cannubi, Coste di Rose, Fossati (Barolo)
First year of production: 1991
Vineyard size: 15 ha
Age of vines: over 30 years
Vine density: 4500-5000/ha
Organic/biodynamic:
Soil type: Sant'Agata marl with silt, sand and clay; Arenaria di Diano – sandstone and calcareous clay
Training system: Guyot
Clone(s): Michet and Lampia
Rootstock: 420A, Kober 5BB

Vinification

Fermentation vessel: stainless steel 28-30°C
Type of yeast: selected
Total time of skin contact: 15 – 20 days
Main extraction method: pumping-over and frequent punching-down
MLF: concrete
Period on the fine lees:
Ageing: 22 months in barriques and large oak casks
Total bottle age: at least 16 months
% ABV: 14

Sarmassa 2017 Barolo

Vineyard name: Sarmassa (Barolo)
First year of production: 1976
Vineyard size: 2 ha
Age of vines: over 30 years
Vine density: 4500-5000/ha
Organic/biodynamic:
Soil type: Sant'Agata fossil marl
Training system: Guyot
Clone(s): Michet
Rootstock: 420A

Vinification

Fermentation vessel: stainless steel 28-30°C
Type of yeast: selected
Total time of skin contact: 15-20 days
Main extraction method: pumping-over and frequent punching-down
MLF: cement
Period on the fine lees:
Ageing: 10 months in large oak casks and 10 months in barriques
Total bottle age: at least 18 months
% ABV: 14.5

Marrone

Frazione Annunziata, 13 – 12064 La Morra (CN)

T: (+39) 0173 509288 serena@agricolamarrone.com www.agricolamarrone.com

Contact: Serena Marrone

Imported by: Tamar Selections Ltd T/A Vindependents

www.vindependents.co.uk mark@vindependents.co.uk

Estate founded 1978

2019 Langhe Nebbiolo

Vineyard name: Madonna di Como (Alba)

First year of production: 1978

Vineyard size:

Age of vines: 25 years

Vine density: 4200/ha

Organic/biodynamic:

Soil type: calcareous clay with quartz, sand and grey sandstone

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel, 24/28°C

Type of yeast: selected

Total time of skin contact: 12 – 14 days

Main extraction method: 2 pump-overs per day for the first 18 to 20 days, then 1 per day for the remaining period

MLF: stainless steel

Period on the fine lees: 6 months

Ageing: 8 months in large oak (60%) and used barriques (40%)

Total bottle age: 2 months

% ABV: 14%

Bussia 2017 Barolo

Vineyard name: Bussia (Monforte d'Alba)

First year of production: 2012

Vineyard size: 0.55 ha

Age of vines: 60 years

Vine density: 4000/ha

Organic/biodynamic:

Soil type: Mix of marl and sand

Training system: Guyot

Clone(s): Mainly Michet with some Lampia and Rosè

Rootstock: Kober, SO4, 110Richter

Vinification

Fermentation vessel: in Slavonian oak vat, 26/30°C

Type of yeast: ambient

Total time of skin contact: 25 days

Main extraction method: rack-and-returns and pumping-overs

MLF: 25hl large oak casks

Period on the fine lees: 12 months

Ageing: 30 months in large oak casks

Total bottle age: 10 months

% ABV: 14.5

Fratelli Martini – Cascina Lo Zoccolaio

Località Boschetti 4 – 12060 Barolo (CN)

T: (+39) 0141 833 7287 info@cascinalozoccolaio.it www.cascinalozoccolaio.it

Contact: Paolo Trave

Imported by: Matthew Clark – Bristol

www.matthewclark.co.uk enquiries@matthewclark.co.uk

Estate founded 1856

Lo Zoccolaio 2017 Barolo

Vineyard name: Zoccolaio (Barolo), San Giovanni (Monforte d'Alba), Neirane (Verduno), Bricco di Barolo

First year of production: 2000

Vineyard size: 12 ha

Age of vines: 40 years

Vine density: 4000/ha

Organic/biodynamic: sustainable

Soil type: calcareous marl

Training system: Guyot

Clone(s):

Rootstock: SO4

Vinification

Fermentation vessel: stainless steel 28°C

Type of yeast: selected

Total time of skin contact: 25 days

Main extraction method: submerged cap (cappello sommerso)

MLF: stainless steel

Period on the fine lees:

Ageing: barriques and large oak casks

Total bottle age: 6 months

% ABV: 14.5

Massolino – Az. Agr. Vigna Rionda

Piazza Cappellano, 8 – 12050 Serralunga d'Alba (CN)
T: (+39) 0173 613138 visite@massolino.it www.massolino.it
Contact: Alessandro Pontarelli

Imported by: Liberty Wines
www.libertywines.co.uk

Estate founded 1896

Parussi 2017 Barolo

Vineyard name: Parussi (Castiglione Falletto)
First year of production: 2007
Vineyard size: 1.3 ha
Age of vines: 40 years
Vine density: 5000/ha
Soil type: calcareous, sandy clay and marl
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: in large oak casks
Type of yeast:
Total time of skin contact: 15 to 20 days
Main extraction method:
MLF: yes
Period on the fine lees:
Ageing: 30 months in Slavonian oak cask
Total bottle age: 12 months
% ABV: 14.5

Margheria 2017 Barolo

Vineyard name: Margheria (Serralunga d'Alba)
First year of production: 1985
Vineyard size: 1.1 ha
Age of vines: 35 years
Vine density: 5000/ha
Soil type: Calcareous clay with sand
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: large oak casks
Type of yeast:
Total time of skin contact: 15 to 20 days
Main extraction method:
MLF: yes
Period on the fine lees:
Ageing: 30 months in Slavonian oak casks
Total bottle age: 12 months
% ABV: 14.5

Mauro Molino

Frazione Annunziata Gancia, 111A – 12064 La Morra (CN)
T: (+39) 0173 500035 sara@mauromolino.com www.mauromolino.com
Contact: Sara Cortese

Imported by: Champagne & Chateaux
www.champagneandchateaux.co.uk info@champagneandchateaux.co.uk

Estate founded 1982

Conca 2017 Barolo

Vineyard name: Conca
First year of production: 1982
Vineyard size: 0.5 ha
Age of vines: 55 years
Vine density: 4000/ha
Soil type: calcareous clay
Training system: Guyot
Clone(s): 80% Lampia, 20% Rosè
Rootstock: K5BB

Vinification

Fermentation vessel: stainless steel 28/30°C
Type of yeast: ambient
Total time of skin contact: 2 weeks
Main extraction method: daily pump-overs
MLF: in barriques
Period on the fine lees: 3 months
Ageing: 18 months in barriques
Total bottle age: min. 12 months
% ABV: 14.5

Fratelli Monchiero

Via Alba Monforte, 49 – 12060 Castiglione Falletto (CN)

T: (+39) 331 2642758 monchierovini@monchierovini.it www.monchierovini.it

Contact: Vittorio Monchiero

Imported by: Artisan Wines McCarthy & Mitchell – Tonbridge

info@mccarthymitchell.com

Estate founded 1972

del Comune di Castiglione Faletto 2017 Barolo

Vineyard name:

First year of production: 2016

Vineyard size: 1 ha

Age of vines: 25 years

Vine density: 4000/ha

Organic/biodynamic:

Soil type: marl and calcareous clay

Training system: Guyot

Clone(s): Nebbiolo R1

Rootstock: K5BB

Vinification

Fermentation vessel: stainless steel tanks, 25°C

Type of yeast: selected

Total time of skin contact: 20 – 25 days

Main extraction method: pump-over twice a day

MLF: stainless steel

Period on the fine lees: 20 days

Ageing: in Austrian and Slavonian oak casks

Total bottle age: 6 months

% ABV: 14.5

Rocche di Castiglione 2017 Barolo

Vineyard name: Rocche di Castiglione
(Castiglione Falletto)

First year of production: 1976

Vineyard size: 1 ha

Age of vines: 30 years

Vine density: 3500/ha

Organic/biodynamic:

Soil type: marl and calcareous clay

Training system: Guyot

Clone(s): Nebbiolo R1

Rootstock: K5BB

Vinification

Fermentation vessel: stainless steel tanks, 25°C

Type of yeast: selected

Total time of skin contact: 25 – 30 days

Main extraction method: 2 minutes of pump-over
3 times a day

MLF: stainless steel

Period on the fine lees: 20 days

Ageing: in Austrian and Slavonian oak containers

Total bottle age: 8 months

% ABV: 14.5

Diego Morra

Cascina Mosca 37- 12060 Verduno (CN)

T: (+39) 0172 470170 info@morrawines.com www.morrawines.com

Contact: Francesca Garbaccio

Imported by: Asset Wines

giles@assetwines.com

Estate founded 2006

Zinzasco 2017 Barolo

Vineyard name: Blend of vineyards

First year of production: 2011

Vineyard size: 12 ha

Age of vines: 35 years on average

Vine density: 4000/ha

Soil type: calcareous clay/ Sant'Agata fossil marl

Training system: Guyot

Clone(s): Lampia

Rootstock: SO4 (Selection Oppenheim 4),

Vinification

Fermentation vessel: stainless steel, max 30°C

Type of yeast: ambient and selected (BRL97)

Total time of skin contact: 25 days

Main extraction method: pump-overs 3 times
daily, one rack-and-return

MLF: in stainless steel

Period on the fine lees one month on the gros lees,
12 months on the fine lees

Ageing: 6 months in 500l tonneaux, 18 months
in 25hl French, untoasted oak casks (second and
third passage)

Total bottle age: 6 months

% ABV: 14.5

Monvigliero 2017 Barolo

Vineyard name: Monvigliero

First year of production: 2011

Vineyard size: 4 ha

Age of vines: 50 years on average

Vine density: 4500 vines/ha

Soil type: Sant'Agata fossil marl

Training system: Guyot

Clone(s): Lampia

Rootstock: 420A

Vinification

Fermentation vessel: stainless steel, max 30°C

Type of yeast: ambient

Total time of skin contact: 35 days

Main extraction method: daily pump-overs, three
punch-downs & one rack-and-return

MLF: in stainless steel

Period on the fine lees one month on the gros lees,
12 months on the fine lees

Ageing: 30 months in 25hl non-toasted French oak
(second and third passage)

Total bottle age: 6 months

% ABV: 14.5

Musso

Via Domizio Cavazza, 5 – 12050 Barbaresco (CN)

T: (+39) 0173 635129 mussobarbaresco@gmail.com www.mussobarbaresco.com

Contact: Emanuele Musso

Imported by: Wanderlust Wine

www.wanderlustwine.co.uk richard@wanderlust.co.uk

Estate founded 1929

Rio Sordo 2018 Barbaresco

Vineyard name: Rio Sordo

First year of production: 1969

Vineyard size: 2 ha

Age of vines: 50 years

Vine density: 4500/ha

Soil type: sandy, calcareous clay

Training system: Guyot

Clone(s): Lampia 142

Rootstock: Kober 5BB

Vinification

Fermentation vessel: stainless steel, 25°C

Type of yeast: selection of indigenous yeasts

Total time of skin contact: 25 to 60 days

Main extraction method: 15 minute pump-overs
four times a day

MLF: large oak casks

Period on the fine lees:

Ageing: First year in 50hl oak casks, second year
in 25hl oak casks

Total bottle age: 6 months

% ABV: 14.5

Pora Riserva 2016 Barbaresco

Vineyard name: Pora (Barbaresco)

First year of production: 2000

Vineyard size: 1 ha

Age of vines: 70 years

Vine density: 4000/ha

Soil type: calcareous clay and marl

Training system: Guyot

Clone(s): Lampia, Michet

Rootstock: Kober 5BB, 420A

Vinification

Fermentation vessel: stainless steel, 25°C

Type of yeast: selection of indigenous yeasts

Total time of skin contact: 50 to 55 days

Main extraction method: 15 minute pump-overs
four times a day

MLF: large oak casks

Period on the fine lees:

Ageing: First year in 25 hl oak casks, second year
in 500l tonneaux

Total bottle age: 12 months

% ABV: 14.5

Giulia Negri – Serradenari

Via Bricco del Dente, 19- 12064 La Morra (CN)

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Contact: Giulia Negri

Imported by: Corney & Barrow – London

www.corneyandbarrow.com sales@corneyandbarrow.com

Estate founded 1980

Serradenari 2017 Barolo

Vineyard name: Serradenari (La Morra)

First year of production: 2004

Vineyard size: 1.8 ha

Age of vines: 20 years

Vine density: 3500-4000/ha.

Organic/biodynamic: organic

Soil type:

Training system: Guyot

Clone(s): Lampia 142/230/36

Rootstock: 157/11, SO4

Vinification

Fermentation vessel: tronconic oak casks without
temperature control

Type of yeast: ambient

Total time of skin contact: 40 days

Main extraction method: pump-over once a day

MLF: 15 and 25 hl large oak casks

Period on the fine lees: 7 months

Ageing: 30 months in 15 and 2 5hl casks

Total bottle age: 8 months

% ABV: 14

Oddero Poderi e Cantine

Frazione Santa Maria, 28 – 12064 La Morra (CN)
T: (+39) 0173 50618 mcrisoddero@oddero.it www.oddero.it
Contact: Pietro Viglino Oddero and Maria Cristina Oddero

Imported by: Astrum Wine Cellars
bbesa@astrumwinecellars.com

Estate founded 1878

2017 Barolo

Vineyard name: Bricco Chiesa and Capalot in Santa Maria (La Morra), Fiasco in Castiglione Falletto
First year of production: 1878
Vineyard size: 7 ha
Age of vines: from 1948 to 2010
Vine density: 4000/ha
Organic/biodynamic: organic
Soil type: calcareous clay
Training system: Guyot
Clone(s): 185, 71, 141
Rootstock: SO4, Kober & Riparia or Rupestris in the younger ones

Vinification

Fermentation vessel: stainless steel, 26/28°C
Type of yeast: ambient
Total time of skin contact: 20 days
Main extraction method: pump-overs
MLF: stainless steel
Period on the fine lees: 10 days
Ageing: in 10.5 hl Austrian oak casks
Total bottle age: 10 to 12 months
% ABV: 14.5

Villero 2017 Barolo

Vineyard name: Villero (Castiglione Falletto)
First year of production: 2004
Vineyard size: 2.2 ha
Age of vines: 0.9 ha was planted in 2008, the rest is from the 1940s
Vine density: 4000/ha
Organic/biodynamic: organic
Soil type: calcareous clay
Training system: Guyot
Clone(s): 185, 71
Rootstock: SO4

Vinification

Fermentation vessel: stainless steel, 26°C
Type of yeast: ambient
Total time of skin contact: 23 days
Main extraction method: pump-overs
MLF: stainless steel
Period on the fine lees: 10 days
Ageing: 30 months in 40hl oak casks
Total bottle age: 10 to 12 months
% ABV: 14.5

Vigneti Luigi Oddero

Tenuta Parà, 95 – Borgata Bettelotti -12064 La Morra (CN)
T: (+39) 0173 500386 info@figliluigiioddero.it www.figliluigiioddero.it
Contact: Alberto Zaccarelli

Imported by: Justerini & Brooks
www.justerinis.com justerinibrooksorders@justerinis.com

Estate founded 2006

Rombone 2018 Barbaresco

Vineyard name: Rombone (Treiso)
First year of production: 2005
Vineyard size: 2.5 ha
Age of vines: 30 – 50 years
Vine density: 4000/ha
Soil type: calcareous clay
Training system: Guyot
Clone(s): Lampia
Rootstock: SO4

Vinification

Fermentation vessel: stainless steel, 27/28°C
Type of yeast: ambient
Total time of skin contact: 20 days
Main extraction method: first days pump-overs every 12 hours, then 10 minutes every 8 hours
MLF: stainless steel
Period on the fine lees:
Ageing: 16 months in French oak casks
Total bottle age: 9 months
% ABV: 14.5

2017 Barolo

Vineyard name: Broglio, Baudana, Rué, Scarrone
First year of production: 2006
Vineyard size:
Age of vines: 40/50 years
Vine density: 4500/ha
Soil type: calcareous clay with a higher sand content in Scarrone
Training system: Guyot
Clone(s): Lampia
Rootstock: SO4

Vinification

Fermentation vessel: stainless steel, 25/27°C
Type of yeast: ambient
Total time of skin contact: 25 days
Main extraction method: first days pump-overs every 12 hours, then 10 minutes every 8 hours
MLF: stainless steel
Period on the fine lees:
Ageing: 26 months in French oak casks
Total bottle age: 12 months
% ABV: 14.5

Paitin

Via Serraboella, 20 – 12052 Neive (CN)
T: (+39) 0173 67343 info@paitin.it www.paitin.it
Contact: Luca Pasquero Elia

Imported by: **Vinexus, Asset Wine, Ultravino**
www.vinexus.co.uk Nbielak@vinexus.co.uk

Estate founded 1893

Sori' Paitin Serraboella 2018 Barbaresco

Vineyard name: Serraboella – Sori Paitin (Neive)
First year of production: 1893
Vineyard size:
Age of vines: 1953/1974/1985
Vine density: 4000/ha
Organic/biodynamic: organic
Soil type: calcareous clay and Sant'Agata marls
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: stainless steel, 26°C
Type of yeast: ambient
Total time of skin contact: 40 days
Main extraction method: regular pump-overs of
15 minutes each
MLF: stainless steel and oak
Period on the fine lees:
Ageing: 23 months in 25 hl & 50 hl oak casks
Total bottle age: 6 months
% ABV: 14

Pasquale Pelissero

Cascina Crosa, 2 – 12052 Neive (CN)
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Contact: Ornella Pelissero

Seeking UK representation

Estate founded 1921

Bricco San Giuliano 2018 Barbaresco

Vineyard name: San Giuliano (Neive)
First year of production: 2005
Vineyard size: 4 ha
Age of vines: 25 years
Vine density: 5200/ha
Organic/biodynamic:
Soil type: marl and calcareous clay
Training system: Guyot
Clone(s):
Rootstock: 420A

Vinification

Fermentation vessel: stainless steel, 27°C
Type of yeast: selected
Total time of skin contact: 15 days
Main extraction method: pump-over every 4 hours
MLF: stainless steel
Period on the fine lees: 3 months
Ageing: 2 years in 25 hl Allier casks
Total bottle age: 6 months
% ABV: 14

Cascina Crosa 2018 Barbaresco

Vineyard name: San Giuliano – Crosa (Neive)
First year of production: 1971
Vineyard size: 1 ha
Age of vines: 55 years
Vine density: 5200/ha
Organic/biodynamic:
Soil type: marl and calcareous clay
Training system: Guyot
Clone(s):
Rootstock: 420A

Vinification

Fermentation vessel: stainless steel, 27°C
Type of yeast: selected
Total time of skin contact: 15 days
Main extraction method: pump-overs every 4 hours
MLF: stainless steel
Period on the fine lees: 3 months
Ageing: 2 years in 25 hl Allier casks
Total bottle age: 6 months
% ABV: 14

Massimo Penna

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Seeking UK representation

Estate founded 1997

2018 Langhe Nebbiolo

Vineyard name:
First year of production: 1997
Vineyard size:
Age of vines: 1984/2015
Vine density: 4200-5000/ha
Organic/biodynamic: The Green Experience'
Soil type: calcarous mixed with sand
Training system: Guyot
Clone(s): Lampia, Michet, Picotener
Rootstock: K 5BB

Vinification

Fermentation vessel: cement 28-29°C
Type of yeast: local indigenous
Total time of skin contact: 12-15 days
Main extraction method: submerged cap & frequent pumping over every hour
MLF: cement
Period on the fine lees: brief
Ageing: 18 months in 10 hl. French oak
Total bottle age: 6 months
% ABV: 15

La Serra 2017 Barolo

Vineyard name: La Serra
First year of production: 1997
Vineyard size:
Age of vines: 1991
Vine density: 4300/ha
Organic/biodynamic: The Green Experience'
Soil type: medium texture, clay
Training system: Guyot
Clone(s): Lampia
Rootstock: K 5BB

Vinification

Fermentation vessel: cement 28-29°C
Type of yeast: local indigenous
Total time of skin contact: 12 days
Main extraction method: submerged cap & very frequent pumping over every hour
MLF: cement
Period on the fine lees: brief
Ageing: 30 months in 25hl. French oak
Total bottle age: 8 months
% ABV: 15

Pertinace

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Seeking UK representation

Estate founded 1973

2018 Barbaresco

Vineyard name: Treiso, Barbaresco and Neive
First year of production: 1969
Vineyard size: 25 ha
Age of vines: 35 years
Vine density: 3500/ha
Organic/biodynamic: certified SQNPI
Soil type: Mixed clay and sand
Training system: Guyot
Clone(s): Lampia and Michet
Rootstock:

Vinification

Fermentation vessel: stainless steel, max 30°C
Type of yeast: selected
Total time of skin contact: 40 – 60 days
Main extraction method: pump-over every 6 hours for 15 days, then 45 days of submerged cap
MLF: large Slavonian oak casks
Period on the fine lees: 40 – 60 days
Ageing: 18 months in large Slavonian oak casks
Total bottle age: 6 – 8 months
% ABV: 14.5

Nervo 2018 Barbaresco

Vineyard name: Nervo
First year of production: 1978
Vineyard size: 3 ha
Age of vines: 40 years
Vine density: 3500/ha
Organic/biodynamic: Certified SQNPI
Soil type: calcareous clay and sand
Training system: Guyot
Clone(s): Lampia and Michet
Rootstock:

Vinification

Fermentation vessel: stainless steel, max 30°C
Type of yeast: selected
Total time of skin contact: 40 – 60 days
Main extraction method: pump-over every 6 hours for 15 days, then 45 days of submerged cap
MLF: large Slavonian oak casks
Period on the fine lees: 40 – 60 days
Ageing: 18 months in large Slavonian oak casks
Total bottle age: 6 – 8 months
% ABV: 14.5

Comm. Armando Piazza

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Seeking UK representation

Estate founded 1969

2018 Barbaresco

Vineyard name: Rizzi, Rocche Massalupo, Pajoré
First year of production: 1979
Vineyard size: 21 ha in total
Age of vines: 30 years on average
Vine density: 4500/ha
Organic/biodynamic:
Soil type: calcareous clay and marl
Training system: Guyot
Clone(s): CVT 141, CVT 71, R6 and others
Rootstock: Kober 5 BB, SO4

Vinification

Fermentation vessel: stainless steel, 27°C
Type of yeast: Anchor Alchemy II
Total time of skin contact: 20 days
Main extraction method: pump-over 3 times per day
MLF: stainless steel
Period on the fine lees:
Ageing: 12 months in 50 hl Slavonian and French oak casks
Total bottle age: 8 to 12 months
% ABV: 14.5

2017 Barolo

Vineyard name: Cerviano-Merli, Pallareta, Sottocastello di Novello
First year of production: 1985
Vineyard size: 13 ha in total
Age of vines: 30 years on average
Vine density: 4500/ha
Organic/biodynamic:
Soil type: calcareous clay and marl
Training system: Guyot
Clone(s): CVT 141, CVT 71, R6 and others
Rootstock: Kober 5 BB, SO4

Vinification

Fermentation vessel: stainless steel, 27°C
Type of yeast: BRL97
Total time of skin contact: 20 – 25 days
Main extraction method: pump-over 3 times per day
MLF: stainless steel
Period on the fine lees:
Ageing: 12 months in 50hl Slavonian and French oak casks
Total bottle age: 8 to 12 months
% ABV: 14.5

Poderi Colla

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Imported by: Boutinot Wines
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Estate founded 1992

Roncaglie 2018 Barbaresco

Vineyard name: Roncaglie (Barbaresco)
First year of production: 1993
Vineyard size: 5.3 ha
Age of vines: 12 to 45 years
Vine density: 4500/ha
Organic/biodynamic: SQNPI certification
Soil type: 20% sand, 17% clay, 63% limestone, Sant'Agata marls
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: concrete tanks, 28 to 32°C
Type of yeast: selected
Total time of skin contact: 15 days
Main extraction method: pump-overs 2 to 6 times per day & 4 rack-and-returns
MLF: in concrete tank
Period on the fine lees: 60 days
Ageing: 12 months in 10 hl and 60 hl oak casks
Total bottle age: 12 months
% ABV: 14.5

Bussia Dardi Le Rose 2017 Barolo

Vineyard name: Bussia – Dardi Le Rose (Monforte d'Alba)
First year of production: 1993
Vineyard size: 6.2 ha
Age of vines: 30 to 45 years
Vine density: 4000/ha
Organic/biodynamic: SQNPI certification
Soil type: 20% sand, 17% clay, 63% limestone, Sant'Agata marls
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: concrete tanks, 28° to 32°C
Type of yeast: selected
Total time of skin contact: 20 days
Main extraction method: pump-overs 2 to 6 times per day & 4 rack-and-returns
MLF: concrete
Period on the fine lees: 60 days
Ageing: 24 months in 30 hl and 60hl oak casks
Total bottle age: 12 months
% ABV: 14.5

Renato Ratti

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Imported by: Fells House – London
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Estate founded 1997

Ochetti 2019 Langhe Nebbiolo

Vineyard name: Ochetti in Monteu Roero
First year of production: 1969
Vineyard size: 7 ha
Age of vines: between 10 and 30 years
Vine density:
Soil type: sandy clay
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: stainless steel, controlled temperature
Type of yeast: selected
Total time of skin contact: 15 days
Main extraction method:
MLF: in stainless steel
Period on the fine lees:
Ageing: 10 months in 5 hl Slavonian oak casks
Total bottle age: 3 months
% ABV: 14

Marcenasco 2017 Barolo

Vineyard name: Rocche dell'Annunziata, Torriglione, Serra, Berrì (La Morra)
First year of production: 1965
Vineyard size: 9 ha
Age of vines: between 10 and 40 years
Vine density:
Soil type: calcareous clay
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: stainless steel, controlled temperature
Type of yeast: selected
Total time of skin contact: 30 days
Main extraction method:
MLF: in stainless steel
Period on the fine lees:
Ageing: 24 months in 25 and 30 hl Slavonian oak casks
Total bottle age: 12 months
% ABV: 14.5

Ressia

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Imported by: La Fromagerie (Marylebone) Ltd
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Estate founded 1997

Canova 2018 Barbaresco

Vineyard name: Canova (Neive)
First year of production: 1999
Vineyard size: 2.5 ha
Age of vines: 40 years on average
Vine density:
Organic/biodynamic: Organic
Soil type: mixed calcareous clay and grey marl
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: stainless steel 28°C
Type of yeast: selected
Total time of skin contact: 12 days
Main extraction method:
MLF: in stainless steel
Period on the fine lees: 2 months
Ageing: in French oak tonneaux and Slavonian oak casks
Total bottle age: 6 months
% ABV: 14%

Réva

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Imported by: Friarwood – London

www.friarwood.com Auriane@friarwood.com

Estate founded 2012

Cannubi 2017 Barolo

Vineyard name: Cannubi (Barolo)

First year of production: 2016

Vineyard size: 0.3 ha

Age of vines: 15 years

Vine density: 4500/ha

Organic/biodynamic: organic

Soil type: calcareous clay with a proportion of sand

Training system: Guyot

Clone(s): Lampia

Rootstock: SO4

Vinification

Fermentation vessel: tronconic Austrian oak casks,
23/24°C

Type of yeast: ambient

Total time of skin contact: 35 days

Main extraction method: automated pump-overs
4 times per day

MLF: stainless steel

Period on the fine lees: 3 months

Ageing: 12 months in untoasted Stockinger oak casks

Total bottle age: 18 months

% ABV: 14.5

Revello

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Seeking UK representation

Estate founded 1992

Conca 2017 Barolo

Vineyard name: Conca (La Morra)

First year of production: 1997

Vineyard size:

Age of vines: 47 years

Vine density: 4600/ha

Soil type: calcareous clay

Training system: Guyot

Clone(s): Michet

Rootstock: SO4

Vinification

Fermentation vessel: stainless steel rotofermenters

Type of yeast: ambient

Total time of skin contact: 7 – 8 days

Main extraction method:

MLF: barriques

Period on the fine lees: 24 months

Ageing: 24 months in barriques (30% new)

Total bottle age: 6 months

% ABV: 15

Cerretta 2017 Barolo

Vineyard name: Cerretta (Serralunga d'Alba)

First year of production: 2013

Vineyard size:

Age of vines: 20 years on average

Vine density: 4600/ha

Soil type: calcareous clay

Training system: Guyot

Clone(s): Michet

Rootstock: SO4

Vinification

Fermentation vessel: stainless steel rotofermenters

Type of yeast: ambient

Total time of skin contact: 9 – 10 days

Main extraction method:

MLF: barriques

Period on the fine lees: 12 months

Ageing: 12 months in barriques and 12 months in
large oak casks

Total bottle age: 6 months

% ABV: 15

Pietro Rinaldi

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Seeking UK representation

Estate founded 2000

San Cristoforo 2018 Barbaresco

Vineyard name: San Cristoforo (Neive)

First year of production: 2004

Vineyard size: 1.5 ha

Age of vines: 30 years

Vine density: 3000/ha

Organic/biodynamic: certified “Green Experience”

Soil type: white calcareous clay with a high mineral proportion

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel, 28°C

Type of yeast:

Total time of skin contact: 15 days

Main extraction method: pump-over mornings and evenings

MLF: stainless steel

Period on the fine lees: 15 days

Ageing: 18 months in 25 hl Slavonian oak casks

Total bottle age: 12 months

% ABV: 14.5

Monvigliero 2017 Barolo

Vineyard name: Monvigliero

First year of production: 2005

Vineyard size: 1 ha

Age of vines: 25 years

Vine density: 3000/ha

Organic/biodynamic: certified “Green Experience”

Soil type: calcareous clay and marl

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: Stainless steel, 28°C

Type of yeast:

Total time of skin contact: 15 days

Main extraction method: pump-overs

MLF: stainless steel

Period on the fine lees: 15 days

Ageing: 18 months in 25 hl Slavonian oak casks

Total bottle age: 12 months

% ABV: 14.5

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Estate founded 1841

Rocche dell’Annunziata 2017 Barolo

Vineyard name: Rocche dell’Annunziata (La Morra)

First year of production: 1982

Vineyard size: 3.2 ha

Age of vines: 16 to 29 years

Vine density: 4800/ha

Organic/biodynamic:

Soil type: Calcareous clay

Training system: Guyot

Clone(s): Lampia and Michet

Rootstock: 420A, 5BB

Vinification

Fermentation vessel: stainless steel, 26°C

Type of yeast: selected

Total time of skin contact: 2 weeks

Main extraction method: rack-and-return and pump-over for 10 days

MLF: stainless steel

Period on the fine lees: no

Ageing: 18 months in 30 hl Slavonian oak casks

Total bottle age: 12 months

% ABV: 14.5

Giovanni Rosso

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Berry Bros & Rudd – London

www.bbr.com

Estate founded 1997

del Comune di Serralunga d'Alba 2017 Barolo

Vineyard name: Broglio, Meriame, Damiano,
Sorano and Costabella (Serralunga d'Alba)

First year of production: 1996

Vineyard size: approx. 10 ha

Age of vines:

Vine density: 4500/ha

Organic/biodynamic:

Soil type: various

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: concrete tanks, 18-30°C

Type of yeast: ambient

Total time of skin contact: 25 days

Main extraction method: daily pumping-overs,
rack-and-return half-way through fermentation

MLF: stainless steel

Period on the fine lees: 31 months

Ageing: 31 months in 25 hl oak cask from the
Fontainebleu Forest

Total bottle age:

% ABV: 14

Scarzello Giorgio e Figli

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Imported by: Wine & Something – Guildford & Justerini & Brooks – London

www.wineandsomething.com www.justerinis.com

Estate founded 1947

2019 Langhe Nebbiolo

Vineyard name: Sarmassa (Barolo), Alba, Sinio

First year of production: 1970

Vineyard size: 3 ha in total

Age of vines: Barolo 10 years, Alba 50 years, Sinio
15 years

Vine density: 4000-4500/ha

Soil type: calcareous clay and marl

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel without
temperature control

Type of yeast: ambient

Total time of skin contact: 20 – 25 days

Main extraction method: pump-overs

MLF: stainless steel

Period on the fine lees:

Ageing: 8 months in tonneaux and large oak casks

Total bottle age: 6 months

% ABV: 14

Sarmassa Vigna Merenda 2017 Barolo

Vineyard name: Vigna Merenda in Sarmassa

First year of production: 1978

Vineyard size: 3.5 ha

Age of vines: 15 and 25 years

Vine density: 4500/ha

Soil type: calcareous clay

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel without
temperature control

Type of yeast: spontaneous fermentation

Total time of skin contact: 40 days

Main extraction method: pump-overs

MLF: stainless steel

Period on the fine lees:

Ageing: 18 months in 25 hl Slavonian oak casks

Total bottle age: 24 to 30 months

% ABV: 14

Paolo Scavino

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Imported by: **Justerini & Brooks, London**
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Estate founded 1921

Ravera 2017 Barolo

Vineyard name: Ravera (Novello)
First year of production: 2015
Vineyard size: 2.9 ha
Age of vines: 16 years
Vine density: 4300/ha
Soil type: Sant'Agata marls (lower part) with sandstone from Diano D'Alba (upper part)
Training system: Guyot
Clone(s): Lampia
Rootstock: Rupestris du Lot

Vinification

Fermentation vessel: stainless steel
Type of yeast: ambient
Total time of skin contact: 10 days
Main extraction method: submerged cap (cappello sommerso)
MLF: in barriques
Period on the fine lees: 9 months
Ageing: 10 months in barriques, 12 months in large oak casks, 10 months in stainless steel
Total bottle age: 6 months
% ABV: 14

Bric del Fiasc 2017 Barolo

Vineyard name: Fiasco (Castiglione Falletto)
First year of production: 1978
Vineyard size: 2.7 ha
Age of vines: 32 years
Vine density: 4800/ha
Soil type: Sant'Agata marls mixed with sandstone
Training system: Guyot
Clone(s): Lampia and Michet
Rootstock: Kober 5BB, 420A, SO4

Vinification

Fermentation vessel: stainless steel
Type of yeast: ambient
Total time of skin contact: 10 days
Main extraction method: submerged cap
MLF: barriques
Period on the fine lees: 9 months
Ageing: 10 months in barriques, 12 months in large oak casks, 10 months in stainless steel
Total bottle age: 6 months
% ABV: 14.5

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Seeking UK representation

Estate founded 1981

Tresuri' 2017 Barolo

Vineyard name: Cerretta (Serralunga d'Alba), Roncaglie (La Morra), Verduno
First year of production: 2009
Vineyard size: 3.5 ha in total
Age of vines: 30 years
Vine density: 4500/ha
Soil type: marl and calcareous clay
Training system: Guyot
Clone(s): CN111, CN142, 71B
Rootstock: Kober 5BB, 420A, SO4, 110 Richter

Vinification

Fermentation vessel: stainless steel, 28°C
Type of yeast: selected
Total time of skin contact: 16 – 25 days
Main extraction method: punching-down 4 times a day, pump-overs twice a day
MLF: stainless steel
Period on the fine lees: 2 – 3 months
Ageing: 30 months in 500l and 15 hl French oak casks
Total bottle age: 6 to 12 months
% ABV: 14.5

Cerretta 2017 Barolo

Vineyard name: Cerretta (Serralunga d'Alba)
First year of production: 2014
Vineyard size: 1.3ha
Age of vines: 25 years
Vine density: 5500/ha
Soil type: marl and calcareous clay
Training system: Guyot
Clone(s): 71B Michet
Rootstock: 420A, SO4

Vinification

Fermentation vessel: stainless steel, 28°C
Type of yeast: selected
Total time of skin contact: 16/25 days
Main extraction method: punching-down 4 times per day, pump-over 2 times per day, MLF: stainless steel
Period on the fine lees: 2/3 months
Ageing: 30 months in 500/1500l French oak casks
Total bottle age: between 6 and 12 months
% ABV: 14.5

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Imported by: New Generation Wines Ltd – London

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Estate founded 1962

Rocche dell'Annunziata 2017

Barolo

Vineyard name: Rocche dell'Annunziata (La Morra)

First year of production: 1961

Vineyard size: 3.42 ha

Age of vines: 40 years on average

Vine density: 4500/ha

Organic/biodynamic: certified 'The Green Experience'

Soil type: calcareous clay

Training system: Guyot

Clone(s): Lampia

Rootstock: Kober 5BB – 1103 Pausen – SO4

Vinification

Fermentation vessel: stainless steel 28°C

Type of yeast: ambient

Total time of skin contact: 12 days

Main extraction method: pumping-over and punching-down every 6 hours

MLF: in glass-lined concrete tanks

Period on the fine lees: 5 months

Ageing: 18 months in 25 hl & 30 hl oak casks

Total bottle age: 4 months

% ABV: 14.5

Giovanni Sordo

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Estate founded 1912

2017 Barolo

Vineyard name: vineyards in Castiglione Falletto,

Serralunga d'Alba,

Monforte d'Alba, Barolo, Novello, La Morra,

Verduno and Grinzane Cavour

First year of production: 1960

Vineyard size:

Age of vines: 15 – 40years

Vine density: 4000/ha

Soil type: sand and limestone with a proportion of calcareous marl and clay

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel, 25/28°C

Type of yeast:

Total time of skin contact: 6 to 8 weeks

Main extraction method:

MLF: stainless steel

Period on the fine lees:

Ageing: 6 months in stainless steel, 18 – 24 months in Slavonian oak casks

Total bottle age: min. 6 months

% ABV: 14.5

Sottimano

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Imported by: **Lea & Sandeman – London**

www.leaandsandeman.com

Estate founded 1975

Basarin 2018 Barbaresco

Vineyard name: Basarin (Neive)

First year of production: 2015

Vineyard size: 3 ha

Age of vines: 25 – 60 years

Vine density:

Soil type: Marl, calcareous clay, sand

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: oak casks, max. 30°C

Type of yeast: ambient

Total time of skin contact: 2 months

Main extraction method:

MLF: barriques, large oak casks

Period on the fine lees: 12 – 18 months

Ageing: 12 – 18 months

Total bottle age: 1 year

% ABV: 14.5

Cotta' 2018 Barbaresco

Vineyard name: Cottà (Neive)

First year of production: 1976

Vineyard size: 2.8 ha

Age of vines: 50 – 60 years

Vine density:

Soil type: calcareous clay and sand

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: oak casks, max. 30°C

Type of yeast: ambient

Total time of skin contact: 2 months

Main extraction method:

MLF: barriques, large oak casks

Period on the fine lees: 12 – 18 months

Ageing: 12 – 18 months

Total bottle age: 1 year

% ABV: 14.5

Taverna Roberto

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Seeking UK representation

Estate founded 1998

Tech 2019 Langhe Nebbiolo

Vineyard name: Gaia-Principe, Cottà (Neive)

First year of production: 2018

Vineyard size: 1.42 ha

Age of vines: 26 – 53 years

Vine density: 4400/ha

Soil type: calcareous clay and sand

Training system: Guyot

Clone(s):

Rootstock:

Vinification

Fermentation vessel: stainless steel without temperature control

Type of yeast: selected

Total time of skin contact: 20 days

Main extraction method: pump-overs twice a day until the end of the fermentation

MLF: stainless steel

Period on the fine lees: racked off the lees just after MLF

Ageing: 14 months. 1/3 in 400l French oak tonneaux, 2/3 in stainless steel

Total bottle age: 6 months

% ABV: 14

Mauro Veglio

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Imported by: **Berry Bros & Rudd – London**
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Estate founded 1992

Arborina 2017 Barolo

Vineyard name: Arborina (La Morra)
First year of production: 1992
Vineyard size: 2.5 ha
Age of vines: 35 years
Vine density: 5000/ha
Soil type:
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: stainless steel, max. 28°C
Type of yeast: ambient
Total time of skin contact: 25 days
Main extraction method: 2 pump-overs a day for the first 18 to 20 days, then once a day for the remaining period
MLF: stainless steel
Period on the fine lees: 2 months
Ageing: 24 months in barrique (30% new)
Total bottle age: 7 months
% ABV: 14.5

Gattera 2017 Barolo

Vineyard name: Gattera (La Morra)
First year of production: 1992
Vineyard size: 3.5ha
Age of vines: 70 years
Vine density: 5000/ha
Soil type:
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: stainless steel, max. 28°C
Type of yeast: ambient
Total time of skin contact: 25 days
Main extraction method: 2 pump-overs a day for the first 18 to 20 days, then once a day for the remaining period
MLF: stainless steel
Period on the fine lees: 2 months
Ageing: 24 months in barrique (30% new)
Total bottle age: 7 months
% ABV: 14.5

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Estate founded 2016

Prapo' 2017 Barolo

Vineyard name: Prapò
First year of production: 2016
Vineyard size: 0.8 ha
Age of vines: 23 years
Vine density: 3000/ha
Soil type: calcareous clay and marl
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: concrete tanks
Type of yeast: selected
Total time of skin contact: 28 days
Main extraction method:
MLF: yes
Period on the fine lees:
Ageing: 24 months in 25 hl Fontainebleau forest oak casks
Total bottle age: 6 months
% ABV: 14.5

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Estate founded 1873

Castiglione 2017 Barolo

Vineyard name:
First year of production:
Vineyard size:
Age of vines: 7 – 35 years
Vine density: 4500/ha
Soil type: calcareous clay
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: stainless steel
Type of yeast:
Total time of skin contact:
Main extraction method:
MLF:
Period on the fine lees:
Ageing: 30 months in barriques and large oak casks
Total bottle age: 8 months
% ABV: 14.5

Ravera 2017 Barolo

Vineyard name: Ravera (Novello)
First year of production:
Vineyard size: 3 ha
Age of vines: 45 years
Vine density: 4500/ha
Soil type: calcareous clay
Training system: Guyot
Clone(s):
Rootstock:

Vinification

Fermentation vessel: stainless steel
Type of yeast:
Total time of skin contact:
Main extraction method:
MLF: large oak casks
Period on the fine lees:
Ageing: 30 months in large oak casks
Total bottle age: 8 months
% ABV: 14.5

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Estate founded 1980

Paesi Tuoi 2017 Barolo

Vineyard name: Serralunga d'Alba, Monforte
d'Alba, Barolo
First year of production: 1990
Vineyard size: 20 ha
Age of vines:
Vine density: 4000/ha
Soil type: calcareous clay and marl
Training system: Guyot
Clone(s): Lampia, Michet
Rootstock: Kober 5BB, 420A

Vinification

Fermentation vessel: stainless steel
Type of yeast: selected BRL97
Total time of skin contact: 25 days
Main extraction method: pump-overs
MLF: stainless steel
Period on the fine lees:
Ageing: 24 months in large oak casks
Total bottle age: 6 months
% ABV: 14.5

Essenze – del Comune di Barolo 2017 Barolo

Vineyard name: La Volta, Albarella, Bricco
delle Viole
First year of production: 2010
Vineyard size: 4 ha
Age of vines:
Vine density: 4000/ha
Soil type: calcareous clay
Training system: Guyot
Clone(s): Lampia, Michet
Rootstock: Kober 5BB, 420A

Vinification

Fermentation vessel: stainless steel
Type of yeast: selected BRL97
Total time of skin contact: 20 days
Main extraction method: pump-overs
MLF: stainless steel
Period on the fine lees:
Ageing: 24 months in small oak casks
Total bottle age: 12 months
% ABV: 14.5



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