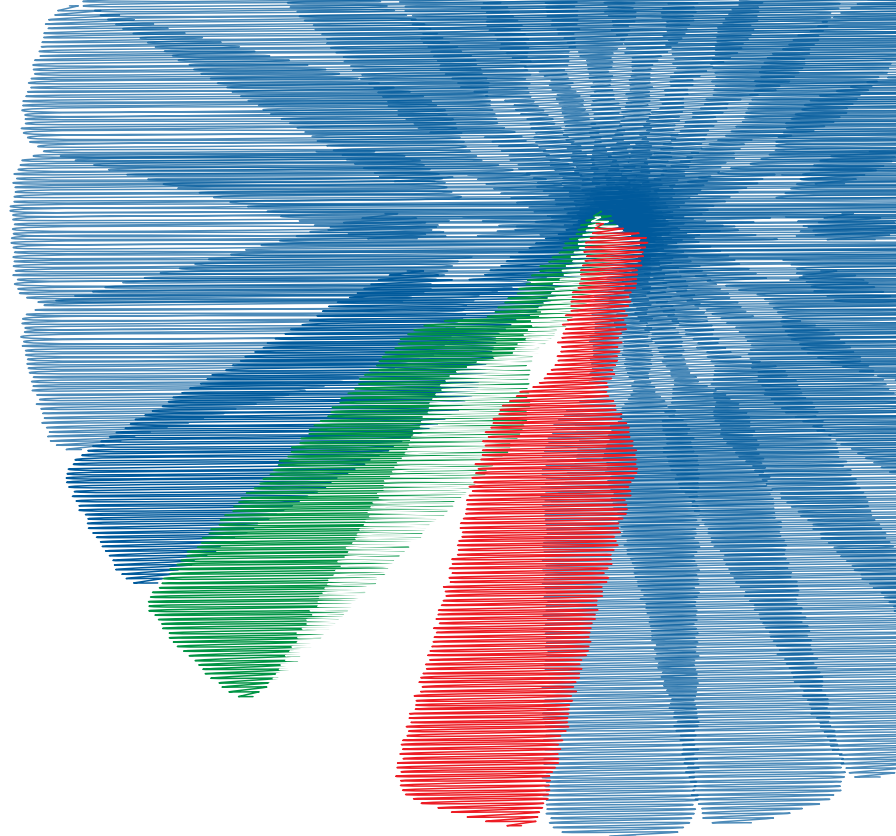


DESIGNATIONS OF ORIGIN OF THE ITALIAN WINES

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Following the Nebbiolo Road

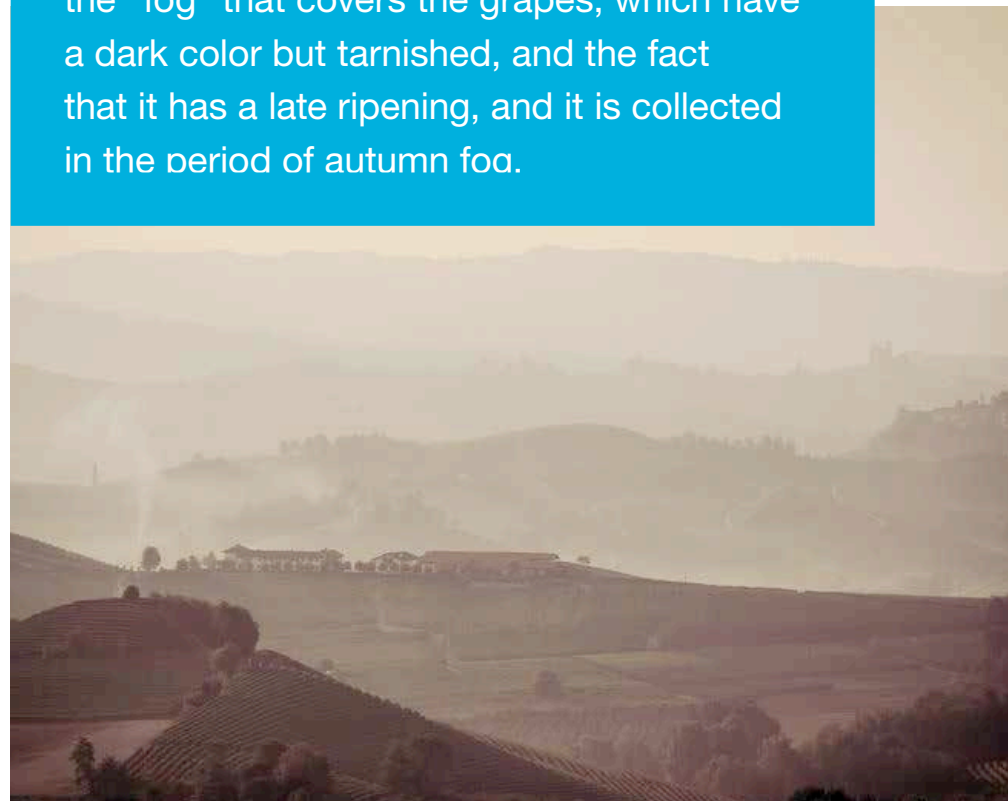


Why it is called Nebbiolo?

The name Nebbiolo may derive from two aspects that characterise this variety: the “fog” that covers the grapes, which have a dark color but tarnished, and the fact that it has a late ripening, and it is collected in the period of autumn fog.

One of the most important Italian grape varieties is the Nebbiolo, hailing from the Piedmont area between Asti and the Langhe. Its grapes are black and, because of their bloom, they have a “hazy” appearance.

This vine variety is very demanding in terms of environment, soil and climate: to grow optimally it needs a land particularly high, not too dry and exposed to the south-southwest. Due to these characteristics it is not only cultivated in the Langhe, Roero, Monferrato and Canavese but also in Val d'Aosta, Valtellina, Franciacorta and Sardinia.



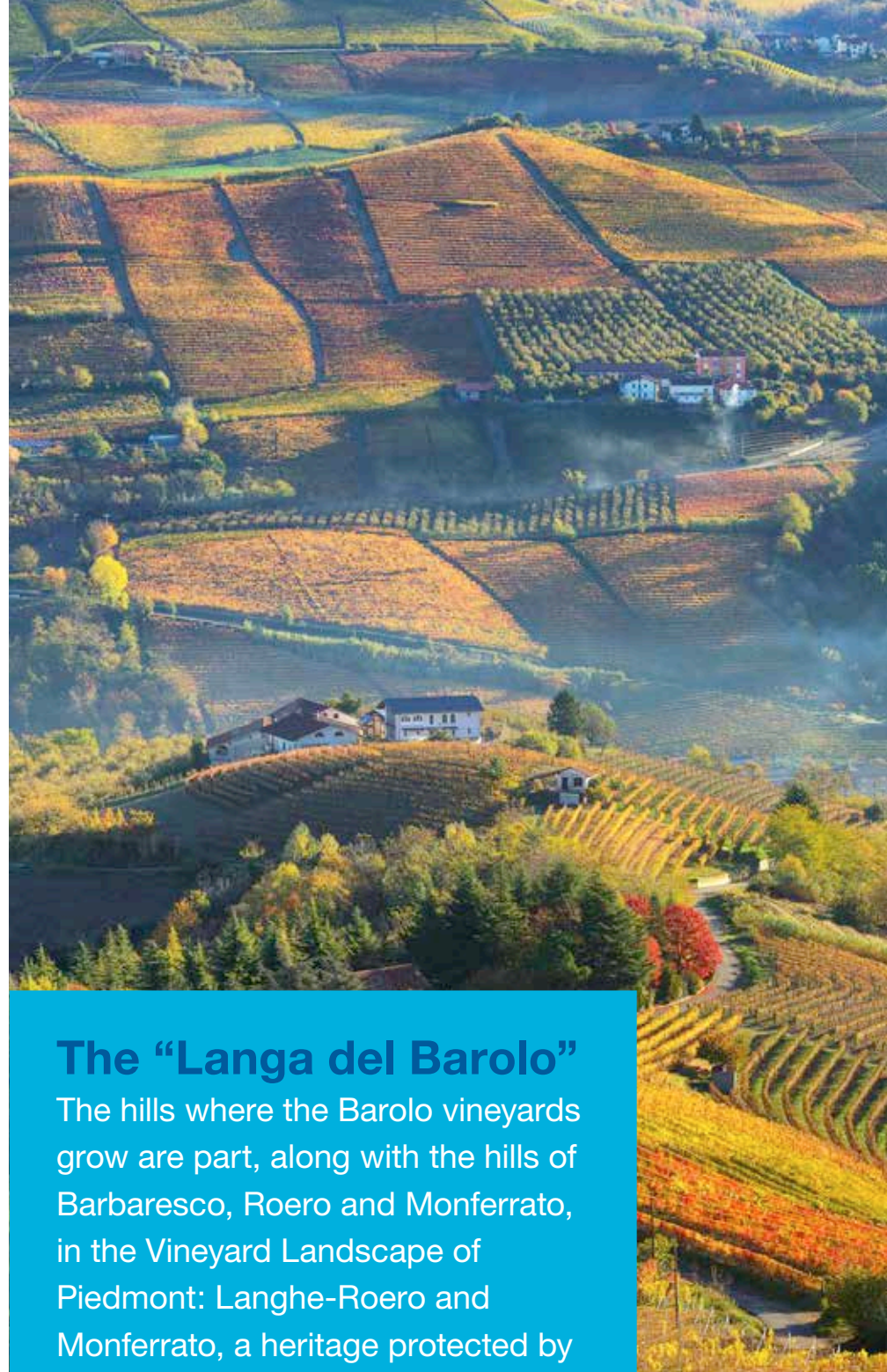
The area of Alba, between Barolo and Barbaresco

Barolo and Barbaresco, as well as being two neighboring municipalities of Alba, the town of truffles, are two of the finest wines made from Nebbiolo. Both made with 100% Nebbiolo grapes are two of the most famous Italian DOCG.

Barolo DOCG is produced along the Tanaro river and it roots in history: the creation of Barolo as we know it today is due to the Marchesa di Barolo Faletti and Conte Camillo Benso di Cavour. Thanks to a French winemaker, Count Oudart, in the early nineteenth century was created this long-lived and full-bodied wine, which has a strong flavor of red fruits. The Barolo is aged three years, two of them in barrels, but it reaches its peak five or six years after the harvest.

Barbaresco DOCG was officially created in 1894 with the founding of the Social Cellar of Barbaresco and its vineyards are located in the east of Alba territory. Unlike the Barolo, Barbaresco must age only two years, including one in wood barrel, and reaches its peak four or five years after the harvest. This wine has a particular garnet red color, an intense and characteristic scent and a dry, full and harmonious flavour.

In addition to the Barolo and Barbaresco, in the Langhe area is also produced **Nebbiolo d'Alba DOC**, another 100% Nebbiolo wine, which



The “Langa del Barolo”

The hills where the Barolo vineyards grow are part, along with the hills of Barbaresco, Roero and Monferrato, in the Vineyard Landscape of Piedmont: Langhe-Roero and Monferrato, a heritage protected by UNESCO.

has to be aged between 6 and 18 months, depending on the type. In the Nebbiolo d'Alba type it has a ruby red colour with garnet hues and a dry, velvety and harmonious flavour, and it differs from the Nebbiolo d'Alba Superiore for a hint of wood on the nose; Nebbiolo d'Alba Spumante has a fine and persistent froth, a bright ruby color, a clean and fruity scent with hints of yeast and bread crust, and a dry, semi-sweet and well structured flavour. Lastly, the Nebbiolo d'Alba Spumante Rosè differs from the previous in particular for a more pinkish color.



mum of three years of aging, with 25 months in wooden barrels, and an alcohol content of 12.5 °. This wine has a deep garnet-red colour with brick red reflexes, a scent of violets with hints of spice and licorice, and a very structured and tannic taste. On the vinification, grapes Vespolina and Uva Rara are added to the Nebbiolo.

The North of Piedmont

Also in the North of Piedmont there are some excellent wines produced using Nebbiolo grapes in various percentages as the **Gattinara DOCG** (90%), the **Ghemme DOCG** (85%), the **Boca DOC** (70-90%), the **Bramaterra DOC** (50- 80%), the **Carema DOC** (85%), the **Colline Novaresi DOC Rosso and Rosato** (85%), the **Fara DOC** (50- 70%), the **Lessona DOC** (85%) and **Sizzano DOC** (50-70%).

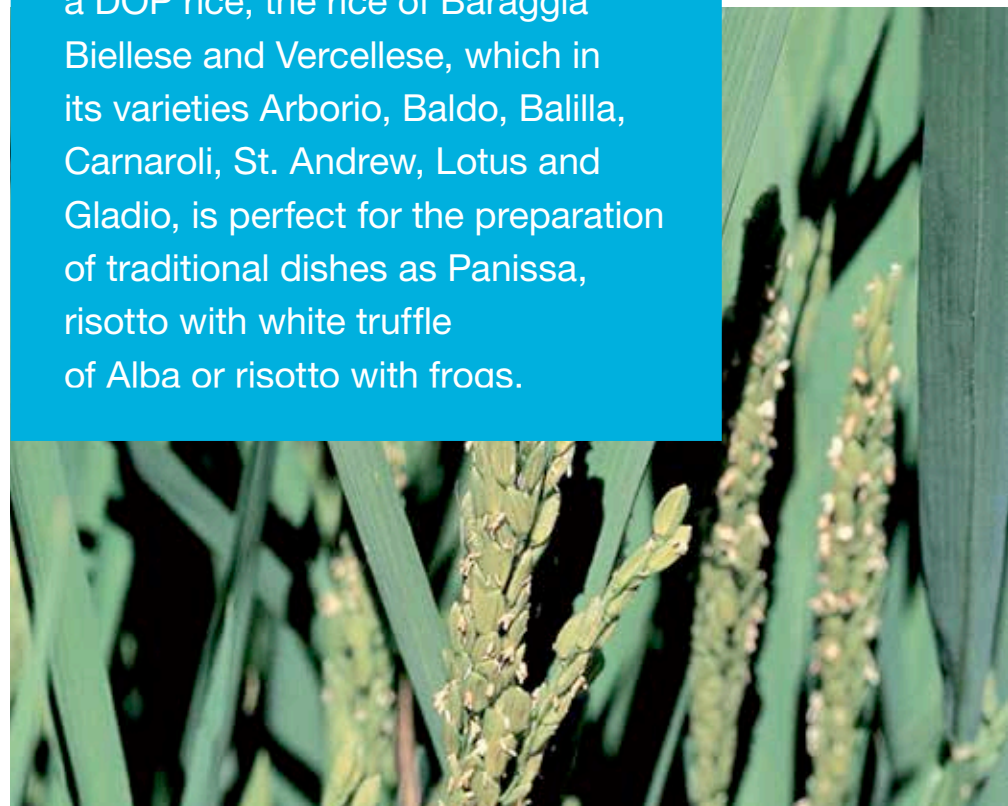
Gattinara DOCG is produced on the hills near Vercelli, in the namesake town, and is aged between 3 and 4 years (between 1 and 2 years in wooden barrels). The other grapes that are used in addition to Nebbiolo for this wine are the Vespolina and Bonarda. The Gattinara DOCG has a particular garnet colour tending to orange, a fine smell of violet and a dry and harmonious taste with a bitter aftertaste.

Ghemme DOCG has more than thousand years of history: the first evidence of its production can be dated back to the times of Emperor Tiberius. It has to be aged for three years, of which twenty months in barrel. There is also a Riserva variant, which needs a mini-

The **Carema DOC** is a Alpine Nebbiolo wine, since the vineyards from which it is produced are located in a mountainous area on the border between Piedmont and Valle d'Aosta, in the homonymous territory. Made with a minimum of 85% Nebbiolo, must be aged at least two years, including one in the barrel. Instead, the Riserva variety must age at least three years, of which at least 2 in wooden barrels. It has a ruby red color with garnet shades, a characteristic scent that remind of macerated rose and a soft, velvety taste.

Baraggia rice Biellese e Vercellese

In the same area it is cultivated a DOP rice, the rice of Baraggia Biellese and Vercellese, which in its varieties Arborio, Baldo, Balilla, Carnaroli, St. Andrew, Lotus and Gladio, is perfect for the preparation of traditional dishes as Panissa, risotto with white truffle of Alba or risotto with froas.



In Lombardy: the wines of Valtellina

Valtellina is a Lombardy alpine region that branches around the course of the river Adda and corresponds mainly to the province of Sondrio. In this area are produced with Nebbiolo grapes: **Sforzato di Valtellina DOCG** (90%) and **Valtellina Superiore DOCG** (90%) in all its variants.

Sforzato di Valtellina DOCG is a dry “passito” wine produced in the area of Sondrio. Nebbiolo vine in this area takes the name of Chiavennasca and must be at least at 90% in this wine. This wine has a ruby red colour, an intense aroma of ripe fruit and a soft taste, dry and strong, with light wooden perceptions.

The **Valtellina Superiore DOCG** wine is another typical product of this area, made using more than 90% of Nebbiolo grapes. The wine of Valtellina has a very ancient origin since, in this territory, already Ligurian, Etruscans, Romans and Lombards practiced viticulture in ancient times.

This designation includes 6 vintage variants and 6 Riserva variants, differentiated according to the area of grape production: Valtellina Superiore, Valtellina Superiore Maroggia, Valtellina Superiore Sassella, Valtellina Superiore Grumello, Valtellina Superiore Inferno, Valtellina Superior Valgella and all their Riserva variants.

The “pizzoccheri”

Among the typical dishes of Valtellina there are pizzoccheri: 2 or 3 mm thick noodles made with buckwheat flour and wheat. Traditionally they are served with pieces of potatoes, cabbage, Casera cheese, butter, garlic and sage. The perfect wine paired with Pizzoccheri is the Valtellina Superiore DOCG.

