



## Langhe Favorita DOC

### Contrada di Sorano – Serralunga d'Alba

#### Why We Chose This Wine

Contrada di Sorano is one of the smallest wineries in Barolo. I met this young couple when Cristina and Paolo were not even producing a Barolo yet. I have always wanted to support them from the very beginning. Paolo's father was always working for Fontanafredda and selling grapes. Unfortunately he left the family too soon and his son, who also worked on the tractor for the same winery, decided to start their own label from their very own grapes in Serralunga. They are now one of the smallest wineries in Barolo where you still do the tastings in their very own kitchen. Their love for each other and their wines shows when both of them sit down with you for the tasting every single time. It is a family affair! The labels are also stunning which were designed by a famous local artist Gianni Gallo (also did Vietti's, Vajra's, Bruno Rocca's etc.) and was originally intended for jams. Favorita is a local grape that is the Piemontese Vermentino. Unfortunately for this grape varietal, it has lost popularity to Arneis and is generally very pale with subtle flavors. However, Paolo couldn't help but observe how much flavor and beautiful color and substance there was in the grape skins. He thought it was a shame that such a light simple wine comes from beautiful grapes like these. For this reason he experimented with long maceration times on the skins to see what would come out of it. The result is a home run in my books. This is an extremely interesting version of Favorita coming from one of the most powerful areas of Barolo. Try it and see what you think!

#### Winemaking

Crio-maceration for 9 days at low temperatures near 3°C. This is followed by maceration on the skins for 10 more days in stainless steel. It is kept in stainless steel vats with temperature control until bottling.

#### Tasting Notes

Beautiful golden color with intense nose of aromatic herbs, citrus, ginger and pepper. Medium bodied with medium persistence.

#### Pairing

Charcuterie platters with blue cheese and fruit, fish and Asian chicken salad.

#### GRAPE VARIETALS

100% Favorita

#### VINEYARD LOCATION

Località Bruni in Serralunga d'Alba where the soils are cool and fertile

#### TOTAL PRODUCTION

2,000 bottles (160 cases)

#### AGE OF VINES

30 years old

#### DRINK OR HOLD?

Drink

#### SERVING TEMPERATURE

10-12°C / 50°-54°F



## “Luet” Roero Arneis DOC

### Cascina Val del Prete – Priocca (Roero)

#### Why We Chose This Wine

Giovanni and his father often butt heads but they also respect and push each other to do their best. Every year I visit this wonderful winery, the wines keep getting better and better because of the family's will to make slight adjustments and strive for the best. Usually in Roero, you find very sandy soils but in this part of the appellation you can also find more compact soils and also pockets of red clays. Giovanni is the type of guy who will take you out in the vineyard and let you cut some grapes, or have a look at the bubbling fermentation from the tank with a laid back attitude. It is such a refreshing feeling compared to the pressure cooker of the Langhe sometimes.

They are people who you just want to be friends with and hang out with all day (it doesn't hurt that their wines are amazing too).

The winery is set in a concave hill locally called “Cascina del Prete” which means the Priest's farm because in the middle of the 1800s a the Bishop of Asti was exiled there. In the 70s the Roagna family finally bought the property after having worked the land as sharecroppers, a common practice at that time. Since then their son started focusing more on the vines and less on the animals and grains. In fact, their cellar is actually in the renovated barn. Now Giovanni, the next generation likes to experiment with new ideas like orange wines etc. and focuses more on organic and biodynamic practices.

#### Winemaking

30% Skin contact with maceration for 2.5 days while 70% is done with soft press and fermentation in stainless steel tanks. It spend 2 months on the lees and at least 3 months in the bottle.

#### Tasting Notes

Straw yellow with bouquet of white flowers, peaches, green apples and pears with a bit of honey.

#### Pairing

Seafood salad and vegetable appetizers, asparagus and seafood risotto, fish and white meats.

#### GRAPE VARIETALS

100% Arneis

#### VINEYARD LOCATION

Priocca in the part where the soil is clay with sandy veins and alkaline PH

#### AGE OF VINES

15 years old

#### DRINK OR HOLD?

Drink

#### SERVING TEMPERATURE

10-12°C/50-54F°





# *“Insubrico”* Metodo Classico Pas Dose 4 grappoli (grape bunches score) Bibenda Tenute Sella – Lessona

## Why We Chose This Wine

This summer we were able to go up to the Northern Nebbiolo region of Lessona and visit Tenute Sella on our way to Lago Maggiore which is not far away. My whole family was so warmly welcomed by the winemaker Riccardo despite our lack of punctuality and the kids' incessant need to speak at all times. He took us up to the breathtaking villa at the foot of the mountains where we could see the neighboring region of Valle D'Aosta and the nearby town of Biella. Miles and miles of green rice patties brightened the valley floors while just south in the Langhe the landscape was so much drier. After looking at the old vines up close we went back to see the historical cellar and taste their delicious wines. One of our favorites was a sparkling traditional method Nebbiolo with no added sugar, making it a Pas Dose. The cooler vintage of 2014 gives the wine the perfect crispness. Grapes of Nebbiolo come from the neighboring wine district called Bramaterra. Tenute Sella only has a limited production of 1,000 bottles total and we were lucky enough to order you some.

## Winemaking

Destemmed and lightly pressed. Fermentation at low temperatures in stainless steel. Then second fermentation in bottle on lees for 32 months.

## Tasting Notes

A sparkling wine with fine perlage and persistence. An intense and enticing nose with citrus and mineral notes and of course fresh baked bread. Its high acidity, citrus and saltiness makes it a refreshing wine to drink throughout an entire meal.

## Pairing

Seafood appetizers and mixed grilled fish platters.

## GRAPE VARIETALS

100% Nebbiolo

## BOTTLES PRODUCED

1,000 bottles (83 cases)

## VINEYARD LOCATION

Bramaterra – From reddish brown volcanic soils with high acidity and high quantity of iron

## AGE

45+ years old

## DRINK OR HOLD?

Drink

## SERVING TEMPERATURE

8–10°C/46–50°F



## *“Le Rapide”* Alta Langa DOCG

Roberto Garbarino – Neviglie

### **Why We Chose This Wine**

We met Roberto many years ago when he was just getting started with his own labels. His dream was to make sparkling wines in the land of reds. At the time we might have thought he was crazy but seeing how the times have changed and the local love for sparkling wines has grown, we could say he was a genius! In 2013 Roberto officially launched his winery with just a mere 2,000 bottle production, making him quite possibly the smallest winery in the Langhe!

Years later (just last Spring), while having lunch at a well known baker's home in Alta Langa, I was served this wine with so much enthusiasm by the host. He asked if I knew it and I said, “yes yes! I know Roberto!”. Then we sipped this wine together in good company with fresh made bread and olive oil from Molise. I would like to share his top tier spumante wine with you in the spirit of good friendship and perseverance.

### **Winemaking**

Soft pressing of the grapes with first fermentation taking place in stainless steel vats at a low temperature of 14°C. Second fermentation in bottle where it stays on the lees for 30-40 months.

### **Tasting Notes**

Yellow with pinkish hue, fine and persistent perlage. This wine has a great complexity with aromas of quince, jasmine, honey and bread crust. On the palate it is well balanced with an important structure and finish.

### **Pairing**

Linguine alle Vongole, Garlic shrimp pasta, bruschetta.

### **GRAPE VARIETALS**

Chardonnay & Pinot Noir

### **VINEYARD LOCATION**

High altitude of 480 m

### **BOTTLES PRODUCED**

5,000 (416 cases)

### **DRINK OR HOLD?**

Drink

### **SERVING TEMPERATURE**

6-8°C/42-46°F





## “Piandoro” Piemonte Bianco DOC

Tenute Sella – Lessona

### Why We Chose This Wine

This summer we were able to go up to the Northern Nebbiolo region of Lessona and visit Tenute Sella on our way to Lago Maggiore which is only a few hours from Barolo. My whole family was so warmly welcomed by the winemaker Riccardo despite our lack of punctuality and the kids' incessant need to speak at all times. He took us up to the breathtaking villa at the foot of the mountains where we could see the neighboring region of Valle D'Aosta and the nearby town of Biella. On the flat areas at the bottom of the hills were miles and miles of rice patties which were bright green, so different than the drier Langhe just a few hours south.

Erbaluce is a native white grape varietal coming from Northern Piemonte. Historically, it is best known for its sweet version in a passito style yet recently has been getting attention as a dry wine that adapts well to the Northern glacial acidic soils. Not surprisingly, with the high acid, these whites can actually age quite well especially when blended with dry Riesling! Both grape varietals come from the terraced vineyards of the family and we fell in love with the aromatics of this wine and hope you enjoy it too!

### Winemaking

Destemming and pressing with fermentation in stainless steel at 18°C. No malolactic fermentation and kept 6 months in stainless steel before release.

### Tasting Notes

Straw yellow with a beautiful mix of citrus and tropical fruits lightly graced by trails of sage and aromatic herbs. Medium bodied, the wine is citrusy and salty on the palate.

### Pairing

Fish carpaccio, orzo salad and sushi.

### GRAPE VARIETALS

Erbaluce & Riesling

### BOTTLES PRODUCED

3000 (250 cases)

### VINEYARD LOCATION

Brusnego on steep terraces on soils that are volcanic and acidic

### AGE OF VINES

15 Years Old

### AGING POTENTIAL

Drink

### SERVING TEMPERATURE

8-10°C/50-53°F





# Langhe Nascetta Del Comune di Novello DOC

## Cascina Adeleide – Barolo

### Why We Chose This Wine

We were all set with another wine until I tasted this Nascetta during a lunch at the beautiful Terrazza da Renza and fell in love with it. This wine brightened our day during a cold rainstorm at the end of September and turned out to be one of the group favorites during a recent week long tour with wine professionals. I decided to make a quick switch and add this wine in the white selection at the last minute. It also has meaning to me because Cascina Adeleide's Nascetta was the first bottle I had ever tasted at least 10 years ago and I can clearly remember it in my head.

Nascetta has been revived and is now considered the unique rare white native varietal originating from the town of Novello in the Langhe. There are other white grapes from Piemonte but coming from Alessandria, Roero or Northern appellations. It is said that local people used to use this wine for mass and for the ladies to drink. Its challenging and uneven yields and lack of understanding its potential made this grape practically disappear. Luckily there are producers like Le Strette, Cogno and Cascina Adeleide who have brought it back while always striving for the best quality. In fact, this aromatic grape is picked late for Adeleide's wine, giving it a beautiful golden color, creamy mouthfeel yet still preserving the salty minerality on the palate.

### Winemaking

Grapes are left longer on the vines and hand picked. Criomaceration for 10 hours after harvest, with fermentation at low temperature for 10 days. The wine spends 6 months in stainless steel on the lees with battonage done once a week.

### Tasting Notes

Golden color with green hues. The bouquet is an explosion of varietal typicities including wax and exotic fruit like pineapple, bananas and honey which continue on to the palate. You can feel the bright acidity with an addition of salt and lime and hazelnuts that accompany an important body and structure.

### Pairing

Farro salad, Roasted vegetables, Seafood dishes, fresh cheeses.

### GRAPE VARIETALS

100% Nascetta

### BOTTLES PRODUCED

2500 (200 cases)

### VINEYARD LOCATION

Novello from different exposures on calcareous Tortonian soils

### AGING POTENTIAL

Drink

### SERVING TEMPERATURE

8-10°C/46-50°F

