

## PIEDMONT

- Piedmont literally means “the foot of the mountain” — it’s situated in a basin of the Apennines and Alps in northwest Italy; Switzerland to the north and France to the west
- Considered one of Italy’s most important wine regions due to the Barolo and Barbaresco DOCGs, though it has a total of over 40 DOCs and 16 DOCGs
- Most common grapes include reds Nebbiolo, Barbera, Dolcetto; whites Moscato, Cortese and Arneis

### 1) Giuseppe Contratto "For England" Brut Rose '07 - Canelli, Piedmont

- Giuseppe Contratto house made the first bottles of Champagne-method sparkling wine in Italy at their property in 1919
- Caves for aging the wine are over 100 feet underground, built in 1867
- Today, the house is owned by Giorgio Rivetti, an Italian importer of Champagne
- 100% Pinot Noir; aged on lees for three years
- “For England” refers to its very dry style: in the early 19<sup>th</sup> century most sparkling wine was sweet, though England preferred a drier style

### 2) Castello di Malabaila Pradvaj Roero Arneis '10 - Roero, Piedmont

- Arneis is the grape; in the local dialect it means “little rascal”
- Malabaila family has been in the area since the year 1000
- “Pradvaj” is the name of the original farm on Castello property, bought by Malabaila family in 1500s
- Pradvaj bottling comes from 30-year-old vines on marly, sandy, south-facing slopes
- Typically Arneis is fresh, crisp, clean; this has a bit of weight due to soil and exposure

### 3) La Colombera Derthona Timorasso '10 - Colli Tortonesi, Piedmont

- Derthona is the ancient name for the town of Tortona, where the vineyards are planted
- Timorasso is an Italian grape that was widely planted in Gavi before Cortese took over; it was nearly extinct when winemaker Piercarlo Semino replanted five vineyards with it
- Today winemaker is Piercarlo’s daughter Elisa (less than 700 cases/year of Timorasso)
- This is made in stainless steel and aged on lees for nine months



#### 4) Burlotto Verduno Pelaverga '11 - Verduno, Piedmont

- Pelaverga is the grape; it's native to the area and is light in color and body
- Verduno is the area; the DOC is Verduno Pelaverga (minimum 85% Pelaverga)
- The Burlotto house was always a major proponent of the local Pelaverga grape, as they are based in Verduno
- Wine at Burlotto was made for 77 years by Giovan Battista Burlotto, who was the original pioneer of selling Barolo in bottle (rather than large cask); he was also the official supplier to the Royal House of Savoy that once ruled Piedmont
- After G.B.'s death, the house lost much acclaim, but today it is on the rise again under his great-great-grandson Fabio Alessandria

#### 5) Brovia Sori' Del Drago Barbera d'Alba '10 - Alba, Piedmont

- Barbera grape is Piedmont's most widely planted; it's high in acidity and low in tannins
- Barbera d'Alba is the DOC; it requires minimum 85% Barbera (up to 15% Nebbiolo)
- *Sori* are the area's hills that have a prime southern exposure
- Brovia estate was founded in 1863 and today focuses on working in a traditional style while still using some modern technological innovations

#### 6) Boroli Barolo '07 - Castiglione Falletto, Piedmont

- Barolo is the DOCG; it is within the larger Langhe DOC and is always made from the Nebbiolo grape
- Nebbiolo is pale in color yet has very high tannins and acidity, making for a very structured wine that can age
- Barolo DOCG is broken up into five main communes, each with a distinct microclimate, soil type and style: La Morra, Serralunga, Castiglione-Falletto, Monforte d'Alba and Barolo
- Castiglione-Falletto is on Helvetian sandstone; it is known for striking a balance between the more muscular style and the more elegant/aromatic style
- Boroli family has been in the region since 1831; they make this wine following DOCG requirements for release: three years minimum aging (two of which must be in barrel)

