



consorzio tutela nebbioli

ALTO PIEMONTE

Provinces of Biella, Novara, Vercelli and Verbano Cusio Ossola



Boca Doc
Bramaterra Doc
Colline Novaresi Doc
Coste della Sesia Doc
Fara Doc

Gattinara Docg
Ghemme Docg
Lessona Doc
Sizzano Doc
Valli Ossolane Doc



The secret of our great wine

The **Consorzio di Tutela Nebbioli Alto Piemonte** protects, enhances and promotes, since 1999, the image of the wines produced in the provinces of Biella, Novara, Vercelli and Verbanus Cusio Ossola. It spreads knowledge of the area and promotes events intended to enhance the historical local appellations: two Docg (Ghemme and Gattinara) and eight Doc (Boca, Bramaterra, Colline Novaresi, Coste della Sesia, Fara, Lessona, Sizzano and Valli Ossolane).

The wineries associated to the consortium represent almost the entirety of the production; there are **brands belonging to the most ancient local tradition** together with others which were recently created; rather big wineries along with very small ones.

The result of the encounter of these different representations of the industry is **excellent** and took many wines from Alto Piemonte to gain relevant acceptance and to get to a recognized position both on a **national and international level**.

Alto Piemonte is a **hill district**, it has always been **suitable for viticulture** and it benefits from a **microclimate ideal for Nebbiolo**, the majestic Prince of all Varieties.

The high quality of the wines produced here has a long tradition: the mix of an ideal microclimate and the richness of the soil privileges our wines.

Our territory is shielded from the cold northern winds by the Monte Rosa, the second highest mountain in Europe; instead during the warm season the fresh winds coming from the glaciers and the valleys bring ventilation and cool temperatures overnight.

The wine wasn't born by chance: this territory is privileged and it is enhanced by an exact **historical culture**, by **rooted abilities** and by the attention to the experience's safeguard and exploitation.



An important wine and vineyard heritage



Since a few decades ago, **Alto Piemonte** was a single big and uniform vineyard, but it was drastically reduced little by little by the industrialization which started at the end of War World II, which has affected the whole Valsesia area.

In this context, the small wine producers who have stayed have been able to preserve their heritage identity: the **wines** produced here are characterized by **quality and finesse** and are free from the standardization of taste. Today many wine lovers and experts look for not overrated appellations.

From a geological point of view Alto Piemonte is a very **diversified area**, as it is proven by the many different colors that the soil and the rocks assume. On the further west end there is the **Coste della Sesia** appellation where the soil origins from marine sediments layered over alluvial or porphyry deposits. Moving toward east the soil becomes porphyry and volcanic. The **Bramaterra** area is more diversified: even if most of the vineyards grow over a porphyry block, on the southern and western ends there are marine deposits similar to the ones found in **Lessona**.



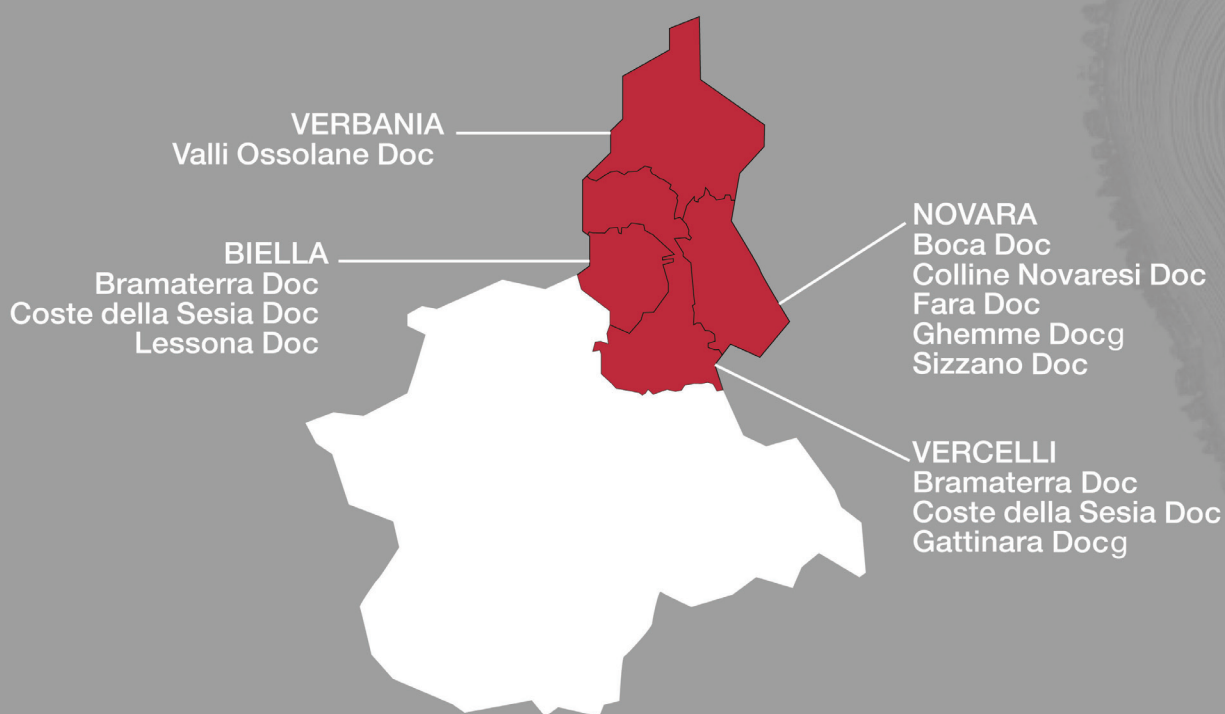
In **Gattinara** the vineyards grow over a brown-ochre porphyry block very compact and hard, brittle only on the superficial layer. On the other side of the Sesia river, there is the **Colline Novaresi** appellation. The soil is porphyry in **Boca**, characterized by a bright red color and brittle to the point that it becomes dusty and is extremely poor in humus.

Further south the soil is not very compact, typically gravel and subject to rain water infiltrations, very rich in iron and magnesium. Along this east side of the river from north to south the town appellations **Ghemme**, **Fara** and **Sizzano** follow one another and are very uniform from a geological point of view.

Moving up north, on the Ossola hills, there is the appellation **Valli Ossolane**. The vineyards lay over terraces on the very steep hillside of the Toce river valley. This area is morainic with a large variety of soil types, high granitic concentration and a rich mineral complexity. The morainic, sandy and porphyry soils in Alto Piemonte are very acidic and give to the wines a complex structure and minerality. The cool winds coming from the Monte Rosa and the Alps are responsible for the big temperature gap between day and night, which gifts the wines with a unique aromatic profile range from officinal herbs to spices.



The Appellations



Boca

“It is a wine with very ancient origins: already in 1300 the chronicler Pietro Azario from Novara wrote about this wine saying that it was “famous since the ancient times”. Furthermore, there are many evidences about the supply of Boca wine to the Spanish army which from Piemonte was moving towards Lombardia to occupy it.

The unique kind of soil of the hills where the vineyards grow, gives to the ancient Nebbiolo variety, as well as to two other grape varieties which are typical on these hills and complementary: Bonarda novarese and Vespolina, an ideal environment to be enhanced. The appellation Doc Boca was established in 1969.

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The grape varieties used for “Boca” and “Boca” Riserva must be Nebbiolo (Spanna) for 70 to 90% of the blend, and either Vespolina, Uva Rara (Bonarda novarese) or the mix of those two varieties for the remaining 10 to 30% of the blend.

APPELLATION REGION

The area around the town of Boca and parts of Maggiora, Cavallirio, Prato Sesia and Grignasco.

SOIL

The peculiarities of this wine come from the soil profile, mostly composed of volcanic rocks (porphyry, tufa) resulting from the explosion of a super-volcano located in Valsesia (about 280 My). The more superficial soil layers cover those rocks only on small spots of the lower altitude areas of the hills. Those layers are composed of clay, sand, granitic pebbles, porphyry and sediments of rocks coming from the Fenera mountain and they assume a different density depending on the site. The porphyries are naked and brittle, with a range of color from pink to purple, from yellow to mustard.

WINE

Color: ruby red with garnet shades.

Nose: typical, fine and ethereal.

Palate: dry, sapid, harmonic, fairly tannic.

Aging:

“Boca” 34 months of which 18 in wooden casks.

“Boca” Riserva 46 months of which 24 in wooden casks.



The Appellations



The Appellations

Bramaterra

“Bramaterra wine origins from the territory of seven towns located on the hills above Baragge, an area shielded by the Monte Rosa. It appears that this wine was created by the released serfs who decided to settle down in this area and start growing grapes, from which they could produce a very prestigious wine. The first time that Bramaterra appears as a name, is on a scroll dated 1447 and it seems like the meaning of the name is related to the affinity and agricultural suitability of this land. The appellation Doc was established in 1969, Bramaterra was also called “the canons wine” as it was particularly appreciated by the curia in Vercelli.

”

The grape varieties used for “Bramaterra” and “Bramaterra” Riserva must be Nebbiolo (Spanna) for 50 to 80% of the blend, Croatina up to 30% of the blend and either Vespolina, Uva Rara (Bonarda novarese) or the mix of those two varieties up to 20% of the blend.

APPELLATION REGION

The area around the town of Masserano, Brusnengo, Curino, Roasio, Villa del Bosco, Sostegno and Lozzolo, all located on the hills on the north side of the state road n.142.

SOIL

The soil varies from the volcanic type originated from the explosion of a super-volcano located in Valsesia (about 280 My) to the marine sands from the Pliocene era (about 4 My). The soil is composed of the sediments originated from the fragmentation of the porphyry along with a more superficial layer of sand. On the northern areas of the appellation there is mostly marine sand while on the southern end of the territory there are also carbonate and limestone rocks which are quite unique for the viticultural areas in Alto Piemonte.

WINE

Color: garnet red with orange shades.

Nose: typical, intense, lightly ethereal which increases its finesse during aging.

Palate: dry and full, velvety with a balanced bitter background, harmonious with a good structure.

Aging:

“Bramaterra” 22 months of which 18 in wooden casks.
“Bramaterra” Riserva 34 months of which 24 in wooden casks.



Colline Novaresi

“This Doc appellation, established in 1994, includes several kinds of wine like Nebbiolo, Vespolina, Croatina and Bianco.
The production area is located between the hills of the two valleys where the Ticino and Sesia rivers run, a place where grapes were grown already on the pre-Roman era.”

The appellation “Colline Novaresi” that doesn’t specify from which grape variety the wine is made can be either red or white. The red wine is made with at least a 50% of Nebbiolo, the white wine is produced with 100% Erbaluce grapes.

The appellation Colline Novaresi followed by the name of the grape variety means that the wine contains at least the 85% of the variety:

- “Colline Novaresi” Nebbiolo (Spanna);
- “Colline Novaresi” Uva Rara (Bonarda Novarese);
- “Colline Novaresi” Barbera;
- “Colline Novaresi” Vespolina;
- “Colline Novaresi” Croatina.

APPELLATION REGION

Barengo, Boca, Bogogno, Borgomanero, Briona, Cavaglietto, Cavaglio d’Agogna, Cavallirio, Cressa, Cureggio, Fara Novarese, Fontaneto d’Agogna, Gattico, Ghemme, Grignasco, Maggiore, Marano Ticino, Mezzomerico, Oleggio, Prato Sesia, Romagnano Sesia, Sizzano, Suno, Vaprio d’Agogna, Veruno and Agrate Conturbia.

SOIL

The soil is morainic and alluvial, characterized by a higher content of silt and clay on the northern end of the region, while it has a loose structure in the southern end. The richness and power of the local grape varieties it’s also shown by the different pruning systems adopted which give to the hillsides of this area a unique profile.

WINE

Color: from bright yellow to a range of lighter and darker red, depending on the grape variety.

Nose: fragrant and delicate for the white; fruity and delicate for Novello; intense, fresh, fruity and mineral for the other wines belonging to this appellation.

Palate: dry and full, velvety with a balanced bitter background, harmonious with a good structure.

Aging: not specified.



The Appellations





The Appellations

Coste della Sesia

“ This appellation was established in 1996 and its territory is located between the two rivers Dora Baltea and Sesia, where the landscapes are breathtaking.

”

The appellation “Coste della Sesia” that doesn’t specify from which grape variety the wine is made can be either red, rosé or white. The red and the rosé wines are made with at least a 50% of Nebbiolo, the white wine is produced with 100% Erbaluce grapes.

The appellation Coste della Sesia followed by the name of the grape variety means that the wine contains at least the 85% of the variety:

“Coste della Sesia” Nebbiolo or Spanna;

“Coste della Sesia” Croatina;

“Coste della Sesia” Vespolina.

APPELLATION REGION

Gattinara, Roasio, Lozzolo, Serravalle Sesia located in the Province of Vercelli. Lessona, Masserano, Brusnengo, Curino, Villa del Bosco, Sostegno, Cossato, Mottalciata, Candelo, Quarenza, Cerreto Castello, Valdengo and Vigliano Biellese located in the Province of Biella.

SOIL

The area is composite, characterized by several different kinds of climate, pedology and morphology. The soil has different profiles with a range from clay to sand, granite pebbles and porphyry. This heterogeneity is remarkable in the whole area and in the two Provinces that belong to the appellation: Vercelli and Biella.

WINE

Color: bright yellow for the white wine; brighter or softer pink for the rosé wine; brighter or softer red for the other wines; garnet red with orange shades for the Nebbiolo or Spanna Coste della Sesia appellation if aged.

Nose: typical, fine and intense for the white wine; delicate for the rosé wine; fine, persistent and typical for the other wines.

Palate: dry and balanced for the white and rosé wine; dry, typical, full bodied, sapid, balanced, sometimes lively, fairly tannic for the other wines.

Aging: not specified.



Fara

“ The Fara wine was very valued by the abbots, bishops and lords who, during the Middle Age, used to grow its grapes not only for religious purposes, but also to have an income by selling the product, to support the church community. Even though the percentage of Nebbiolo used for this blend is lower compared to the other appellations of the area, Fara receives considerable recognition from the wine experts as a wine to be tasted “promptly” and “with attention”. The Doc appellation was established in 1969.

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The grape varieties used for “Fara” or “Fara” Riserva must be Nebbiolo (Spanna) for 50 to 70% of the blend, and either Vespolina, Uva Rara (Bonarda novarese) or the mix of those two varieties for the remaining 30 to 50% of the blend. Other red grape varieties, non-aromatic, coming from suitable vineyards grown in Piedmont can be part of the blend up to the 10%.

APPELLATION REGION

The area around the town of Fara and Briona.

SOIL

The vineyards lay on the eastern side of the Sesia valley, over a long and uniform hill which runs from north to south: a plateau mostly composed by clay, split into two hillsides. The hills originate from alluvial and glacial deposits from the Pleistocene era (about 400000 years), which determined a heterogeneous and layered soil structure. On the top of the plateau the soil is deep and clayey, on the western hillsides it is loose and rich in pebbles, with a gravel layer in the deep.

WINE

Color: ruby red.

Nose: fine and pleasant.

Palate: dry, sapid and harmonious.

Aging:

“Fara” 22 months of which 12 in wooden casks.

“Fara” Riserva 34 months of which 20 in wooden casks.



The Appellations



The Appellations



Gattinara

“A sip of Gattinara. Only if it's real, it's understood, that's all I ask!” These are the words written by Mario Soldati in one of his short stories about his cherished sites in Piedmont. Gattinara has ancient origins, its vineyards were planted by the Romans in the II Century B.C.. It is believed also that the town of Gattinara was built in the site where the proconsul Quinto Lutazio Catulo sacrificed to the Gods the spoils from the Cimbri war, who were defeated in the summer of 101 B.C. near Vercelli; in this site was erected the “Catuli Ara”, Catulo's altar, from which both the town and the wine took the name. A few Centuries later, in 1518, the cardinal Mercurino Arborio, marquis of Gattinara and chancellor of Carlo V, introduced the wine to the court of the King of Spain, making it known to the European nobility. The Docg appellation was established in 1990.

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The grape varieties used for “Gattinara” and “Gattinara” Riserva must be Nebbiolo (Spanna) for 90 to 100% of the blend, Vespolina up to 4%, Uva Rara (Bonarda novarese) up to 4%, as long as the mix of Vespolina and Uva Rara doesn't exceed the 10% of the blend.

APPELLATION REGION

The area around the town of Gattinara.

SOIL

The rocks are mostly porphyry ignimbrites originated by the explosion of a super-volcano located in Valsesia (about 280 My). The more superficial soil layers cover those rocks only on small spots of the lower altitude areas of the hills. The soil originates directly from the fragmentation of the rocks below. The vineyards are mostly located on very steep hillsides, where the soil is very hard and compact, brittle only on the more superficial layer.

WINE

Color: garnet red with light orange shades.

Nose: fine, pleasant, spicy with soft hints of violet.

Palate: dry, harmonious with a typical bitter background.

Aging:

“Gattinara” 35 months of which 24 in wooden casks.
“Gattinara” Riserva 47 months of which 36 in wooden casks.

Ghemme

“ This is an historical wine from Piedmont whose origins date back to the IV-V century B.C., produced on the hills created after the melting of an alpine glacier. It is told that during the Roman era the production of this wine was so huge that Agamium, nowadays the town of Ghemme, was represented by a symbol showing a grape cluster and a bouquet of grains. It was celebrated by Fogazzaro in “Piccolo mondo antico” (Ghemme was the wine served during gala banquets), and the Docg appellation was established in 1997.

”



The grape varieties used for “Ghemme” and “Ghemme” Riserva must be Nebbiolo (Spanna) for 85 to 100% of the blend, and either Vespolina, Uva Rara (Bonarda novarese) or the mix of those two varieties up to the 15% of the blend.

APPELLATION REGION

The area around the town of Ghemme and parts of Romagnano Sesia.

SOIL

The hills in Ghemme originate from alluvial and glacial desposits from the Pleistocene era (400.000 years), they aren't morainic formations but deposits determined by the melting of ancient glaciers located in the area north of Borgosesia. The soils are layered directly over these deposits, with rocks and sediments with various origins, and a superficial layer composed of clay, kaolin and tufa. On the plateau the soil is more compact and deep, on the western hillside it is loose with pebbles. The soil is rich in dissolved minerals, which can be absorbed by the vines and give to the grapes the typical sapid taste.

WINE

Color: ruby red with garnet shades.

Nose: typical, fine, pleasant and ethereal.

Palate: dry, sapid, with a harmonious bitter background, balanced.

Aging:

“Ghemme” 34 months of which 18 in wooden casks.

“Ghemme” Riserva 46 months of which 24 in wooden casks.



The Appellations



The Appellations

Lessona

“ With this wine Quintino Sella, eminent leader and minister, toasted to the creation of the first united government in Italy.

Over a century later in 1976, the majesty of this wine was recognized with the establishment of the Doc appellation.

”

The grape varieties used for “Lessona” and “Lessona” Riserva must be Nebbiolo (Spanna) for 85 to 100% of the blend, and either Vespolina, Uva Rara (Bonarda novarese) or the mix of those two varieties up to the 15% of the blend.

APPELLATION REGION

The area around the town of Lessona.

SOIL

From a geological point of view Lessona is an area composed by marine sediments which leans over a deep porphyry rock. Sands from the Pliocene era are largely present. The vineyards altitude average is 350 meters above sea level and the climate is mostly mild, also in this area the Monte Rosa helps to protect the vineyards from the cold northern winds, but allowing a good temperature gap between day and night. The soil is mostly acidic and is rich in iron, potassium and magnesium, with a magmatic component determined by the porphyry. It is possible to find fossilized seashells.

WINE

Color: garnet red with orange shades when aged.

Nose: typical with hints of violet, intense and fine.

Palate: dry, fairly tannic, typically sapid and pleasant, persistent.

Aging:

“Lessona” 22 months of which 12 in wooden casks.

“Lessona” Riserva 46 months of which 30 in wooden casks.



Sizzano

“ This wine has historical roots, it was a favorite by Camillo Benso Conte di Cavour, who compared its bouquet to the famous wine from Burgundy and loved to pair it with “finanziera”, one of the typical dishes from Piedmont. The Doc appellation was established in 1969. ”

The grape varieties used for “Sizzano” and “Sizzano” Riserva must be Nebbiolo (Spanna) for 50 to 70% of the blend, and either Vespolina, Uva Rara (Bonarda novarese) or the mix of those two varieties for 30% to 50 % of the blend. Other red grape varieties, non-aromatic, coming from suitable vineyards grown in Piedmont can be part of the blend up to the 10%.

APPELLATION REGION

The area around the town of Sizzano.

SOIL

The vineyards lay on the eastern side of the Sesia valley, over a long and uniform hill which runs from north to south: a plateau mostly composed by clay, split into two hillsides. The hills originate from alluvial and glacial deposits from the Pleistocene era (about 400.000 years), which determined a heterogeneous and layered soil structure. On the top of the plateau the soil is deep and clayey, on the western hillsides it is loose and rich in pebbles, with a gravel layer in the deep.

WINE

Color: ruby red with garnet shades.

Nose: vinous, typical, light hints of violet, fine and pleasant.

Palate: dry, fairly tannic, typically sapid and pleasant, persistent.

Aging:

“Sizzano” 22 months of which 16 in wooden casks.

“Sizzano” Riserva 34 months of which 24 in wooden casks.



The Appellations





The Appellations

Valli Ossolane

“Also in this area viticulture has ancient roots, dating back to the time when the first populations settled in this valley. Prunent (Nebbiolo) in Ossola has been grown here for over 700 years. The first mention to the name Ossola is from the geographer Tolomeo (II Century A.C.) who names the “Oskela Leopontion”, referring to the local Leponzi people.

”

The Doc appellation was established in 2009, and it represents the youngest among the others area.

The appellation “Valli Ossolane” followed by “Bianco” means that the wine contains at least the 60% of Chardonnay and up to 40% of white grape varieties, non-aromatic, produced in suitable vineyards in Piedmont.

The appellation Valli Ossolane followed by “Rosso” means that the wine contains at least the 60% of either Nebbiolo, Croatina, Merlot or a mix of those varieties and up to 40% of red grape varieties, non-aromatic, produced in suitable vineyards in Piedmont.

The appellation Valli Ossolane followed by “Nebbiolo” and “Nebbiolo Superiore” means that the wine contains at least the 85% of Nebbiolo and up to 15% of red grape varieties, non-aromatic, produced in suitable vineyards in Piedmont.

APPELLATION REGION

Beura Cardezza, Bognanco, Crevoladossola, Crodo, Domodossola, Masera, Montecrestese, Montescheno, Pallanzeno, Piedimulera, Pieve Vergonte, Premosello, Ornavasso, Trontano, Viganella, Villadossola, Vogogna.

SOIL

The soil is heterogeneous and has glacial origins, it is a complex of morainic hills resulting from the melting of different geological formations and their following erosion and separation determined by the action of the alluvial-glacial flows. On the hills, the soil has been object of rearranging due to the practice of the terraces system, it is mildly deep and with a good gravel structure ideal to drain water. At lower altitudes there are also deeper soils, with a range of structures from loamy sand to clay-loam.

WINE

Color: ruby red intense with garnet shades.

Nose: vinous, and intense.

Palate: dry, harmonious.

Aging:

“Valli Ossolane Nebbiolo Superiore” 13 months of which 6 in wooden casks.





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