



Antonio Vallana & Figlio

OVERVIEW

Proprietor: Marina and Francis Fogarty

The winemaking tradition of Antonio Vallana dates back to their first commercial vineyard, in Boca, in 1787. In 1937, Antonio Vallana started the winery in its present form and made legendary wines throughout the 1950s, 1960s, and 1970 along with his son Bernardo. Today, his great-grandchildren are crafting wines that honor that noble legacy.

ADDITIONAL WINEMAKING NOTES

Sustainable viticulture.

Light filtration.

Grapes are picked by hand.

Alto Piemonte is marked by high altitudes and volcanic soils. This gives structured wines with rich acidity. Vallana works one sub-district within the region, called Colline Novaresi, and 2 single-village appellations, Boca and Gattinara.

Fermentations occur in cement tanks with a mix of pumpever or punching down as the must dictates.

Aging occurs in large, neutral botti (500 – 1000L).

THE WINES

	Grapes	Winemaking	Avg Production
Colline Novaresi Spanna	Spanna is the local name for Nebbiolo	After fermentation, the wines are aged in large old barrels (5-10 hl) for 6+ months and then held in bottle an additional year before release.	2000 cases
Boca	This famed single-village appellation is a blend of Spanna (70%) and Vespolina (30%).	After fermentation, the wines are aged in large old barrels (5-10 hl) for 2 years and then held an additional 2 years in bottle.	400 cases
Gattinara	Gattinara is the most famous single-village appellation of the Alto Piemonte. It is 100% Nebbiolo.	After fermentation, the wines are aged in large old barrels (5-10 hl) for 2 years and then in bottle for an additional 2+ years.	1000 cases