

Nervi - Conterno



OVERVIEW

Founded: 1906

Proprietor: Roberto Conterno

With a history dating back to 1906, and perhaps the finest vineyard holdings in the region, Nervi is THE historically resonant name in the Gattinara region.

The estate was purchased by Barolo icon Roberto Conterno in 2018. With his uncompromising approach – and two energetic sons – Roberto promises to restore this region's profile as a source of world class Nebbiolo wine.

VINEYARD INFORMATION

Soils: A mix of mineral-rich gravel and clay of volcanic origins.

Zone: Gattinara

Elevation: 290-420 m

Vineyards: 28.5 ha of Nebbiolo spread over the historic crus of Molsino, Valferana, Garavoglie, and Casacce.

THE WINES

	Fruit Source	Oak Aging	Wine Making	Avg Production
Gattinara	Nebbiolo sourced throughout the estate's holdings	>30 months in large oak barrels.	15+ day post-fermentation maceration.	~4,000 cases
Gattinara "Valferana"	Selection of best grapes from Valferana.	>40 months in large oak barrels.	15+ day post-fermentation maceration.	~600 cases
Gattinara "Molsino"	Selection of best grapes from Molsino.	>40 months in large oak barrels.	15+ day post-fermentation maceration.	~1,500 cases
Rosato "Rosa"	100% Nebbiolo (from 2018).	n/a	~Fermented in stainless steel and aged 4 months on the lees in stainless tanks.	~5,000 cases

WINEMAKING

Technique will undoubtedly evolve over the first few vintages of Roberto's stewardship, but Nervi has been very traditional in outlook and that will definitely NOT change. For now:

Viticulture is very close to organic, with the least intervention possible.

The reds are fermented in stainless (Gattinara) and wooden uprights (Crus) before malolactic fermentation and long aging in large, neutral oak barrels.

No fining or filtration.