

Antonio Vallana & Figlio



TECHNICAL INFORMATION

The winemaking tradition of Antonio Vallana dates back to their first commercial vineyard, in Boca, in 1787. In 1937, Antonio Vallana founded 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. They utilize sustainable viticulture, hand harvesting, and much of the same old presses, tanks and barrels that their ancestors first installed.

Established: 1937

Proprietor: Marina and Francis Fogarty

Appellation: Vallana works one sub-district within the region of Alto Piemonte, called Colline Novaresi, and 2 single-village appellations, Boca and Gattinara.

Soils: Alto Piemonte is marked by high altitudes and volcanic soils. This gives structured wines with rich acidity.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Colline Novaresi Bianco "Innominato"	100% Erbaluce, mostly from estate plantings.	Aged for over a year on its lees, with 2/3 in tank and ~1/3 in French <i>tonneau</i> .	~300 cases
Colline Novaresi Spanna	Spanna is the local name for Nebbiolo. The grapes are selected from estate holdings in the greater Colline Novaresi, including younger vines in the Boca appellation.	Fermentations occur in cement tanks with a mix of pumpover or punching down as the must dictates. The wine is aged in a mix of cement tank and large, neutral botti (500 – 1000L) for ~2 years.	2000 cases
Boca	This famed single-village appellation is a blend of Spanna (70%) and Vespolina (30%).	Fermentations occur in cement tanks with a mix of pumpover or punching down as the must dictates. The wine is aged in large, neutral botti (500 – 1000L) 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.	Fermentations occur in cement tanks with a mix of pumpover or punching down as the must dictates. The wine is aged in large, neutral botti (500 – 1000L) for ~2 years, and then held an additional 2 years in bottle.	<200 cases