

ALTO PIEMONTE, ITALY

Nervi - Conterno



TECHNICAL INFORMATION

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

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. Vineyards are 28.5 ha of Nebbiolo spread over the historic crus of Molsino, Valferana, Garavoglie, and Casacce. Viticulture is practicing organic, with the least intervention possible.

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.

Established: 1906

Proprietor: Roberto Conterno

Appellation: Gattinara

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

| THE WINES | Vineyard & Grapes | Winemaking | Average Production |
|----------------------------------|--|--|---------------------|
| Gattinara | Nebbiolo sourced throughout the estate's holdings | 15+ day post-fermentation maceration. Aged >30 months in large oak barrels. | 2,500 - 6,000 cases |
| Gattinara "Valferana" | Selection of best grapes from the Valferana <i>cru</i> . | 15+ day post-fermentation maceration. Aged >40 months in large oak barrels. | ~1,200 cases |
| Gattinara "Molsino" | Selection of best grapes from Molsino. | 15+ day post-fermentation maceration. Aged >40 months in large oak barrels. | ~1,500 cases |
| Rosato "Rosa" | 100% Nebbiolo (from 2018). | Fermented in stainless steel and aged ~4 months on the lees in cement tanks. | ~4,000 cases |