

# Nebbiolo Day

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4TH EDITION  
LONDON  
3 MARCH 2026

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# Welcome to Nebbiolo Day 4th Edition



## Nebbiolo Day

The Greatest Nebbiolo Show on Earth has returned for its 4th edition and with 91 producers and literally hundreds of wines showcasing one of Italy's most admired red grape varieties, the largest edition by far.

Since the first edition of Nebbiolo Day in 2017 we have noticed a growing interest in Nebbiolo and its many manifestations – from Alto Piemonte to Barbaresco and Barolo to Valtellina, the most alpine and ethereal expression from some of Europe's steepest, vertigo-inducing vineyard sites. Nebbiolo is one of the most sensitive grape varieties around and able to transmit its origin clearly into the glass. But to do so, this transparent grape needs an extremely skilful and gentle hand because the smallest defect or error in the cellar is impossible to hide.

Stripping away the new oak, once fashionable in the 1980s and 1990s, has helped further to show how able the variety is in conveying the terroir message. While often referred to as 'powerful, structure is just one part of the Nebbiolo equation. Much more than structure, Nebbiolo stands for balance and, most of all, elegance.

Today 91 producers from the north of Italy have come to London to show their highly original versions of Nebbiolo, while a walk-around tasting of the latest vintage from each of them allows for a preview of years and releases well before any of the international wine fairs. We are extremely grateful for the continuous support of these producers, especially so under the current situation.

Alessandro Masnaghetti, who knows all Nebbiolo growing regions intimately and has recorded in four volumes the many crus of Barolo and Barbaresco in detail, has agreed to run the seminars, focusing on tannic structure, once considered a *bête noire* on these shores, as a lead to origin.

This 4th edition of Nebbiolo Day hopes to cement Nebbiolo's reputation and success further in the UK market. 91 ambassadors have made the journey to London expressly to this aim.

London, March 2026

# Nebbiolo

An ancient and top quality Italian red variety almost exclusively cultivated in Italy's northeast, with many stylistic expressions, from Barolo's and Barbaresco's firmly structured reds to the seductively elegant, but nevertheless age-worthy wines from Alto Piemonte and Valtellina. With a rampant fashion for anything sparkling currently gripping Italy, some very good classic method wines are wrought from the variety, too.

First mentioned in a document from 1266, it gives strong evidence of the fact that Nebbiolo has been at home in Piemonte for at least 750 years and probably longer. Its name is thought to be derived from the Italian word for fog, 'nebbia', referring to the white bloom on the grape's skin, while another frequently, but less likely, hypothesis suggests it refers to the fogs that are so common in Piemonte in late autumn when Nebbiolo, a late ripener, is being harvested.

Nebbiolo is known under several different names, or synonyms, depending on where it is grown: Chiavennasca in neighbouring Lombardy's Valtellina, Picotendro or Picoutener in Valle d'Aosta, Picotèner in Carema, Prunent or Prüent in Val d'Ossola near Lago Maggiore and Spanna in the provinces of Novara and Vercelli. Producers in the latter two areas believe their Spanna to be a separate clone, a claim refuted by plantings of Nebbiolo from Barolo next to Spanna from Gattinara in an experimental vineyard there. Although differences in bunch size were noticeable, Dr Anna Schneider, an expert in ampelography at the Institute of Plant Virology at the University of Turin and who was involved with the research, believes, more than anything, that difference in soil composition is responsible for this.

Currently there are four different clones of Nebbiolo: Nebbiolo Lampia, which is the most widespread. The second, Nebbiolo Michet, is the least vigorous of the four types with low fertility, but this is primarily caused by the fact that all Michet is virus infected. According to Schneider, this virus results in low yields and, more importantly, low sugar and phenolic accumulation in the berries and lower general bunch weight. As this affects the overall quality of the wine she considers healthy plant material of the utmost importance, and favours the security offered by clonal selection over mass selection. Several producers disagree while actively planting new vineyards with massal selections of Michet. The impressive results strongly indicate that Michet is not about to disappear from the Langhe, quite the contrary.

The third is Nebbiolo Rosé, of which DNA profiling has shown it to be a separate variety and not a clone of Nebbiolo, even if the wine is stylistically very similar to that made of Lampia. The fourth is Nebbiolo Bolla, which has rapidly declined in recent years and now plays a marginal role. Confusingly, Italy's National Grape Variety Register does not distinguish between any of the four, grouping them together under the single 'Nebbiolo Nero' name.

Nebbiolo poses a real challenge to producers willing to grow it and demanding patience of wine lovers as it often needs 10 years to show its true complexity. It is early budding, which increases the risk of spring frost, while vineyards planted on higher altitudes having a clear advantage. Its vigour needs to be kept in check and it equally prefers the calcareous marls of the Langhe as well as the porphyry soils of Alto Piemonte and the terraced, stony soils of Valtellina in Lombardy.

It is fickle in the vineyard, where it demands the best, south facing vineyards allowing for a long growing cycle which is crucial to ripen Nebbiolo's characteristic tannins. Cool sites compromise this, as well as cool vintages, although the latter can be mitigated by a merciless green harvest, often done more than once, to force the vine to devote all its energy to the remaining few bunches.

Tasting young Nebbiolos can be a chore similar to that of young Bordeaux and vintage Port, but also a, now thankfully declining, trend for soft, rich and voluptuous wines seems to have confused wine lovers in the past when being confronted with Nebbiolo's hallmark firmness and elevated acidity needed to let it age gracefully.

In the past, this market demand became so powerful it triggered a trend, especially in Barolo, where winemakers sought to mitigate Nebbiolo's tannic power by much shorter maceration times on the skins than was traditionally the case, often speeded up by the use of roto-fermenters and subsequently ageing in new French barriques. The press was quick to dub these producers 'modernists', who were pitched against the 'traditionalists' who claimed that the resulting wines were no longer a faithful expression of Nebbiolo.

Often depicted and oversimplified as a war between two radically different camps, these two schools of thought have now converged to the middle, whereby the use of barriques have become much less frequent and ageing in traditional large oak cask now again the norm. Also, the controversy caused by short v long maceration times on the skins has ceased to exist, especially since many producers are prolonging maceration, often longer than thirty days and with spectacular results. The pendulum can be said to have completely swung back with wine lovers now frequently asking for 'traditional' Barolo, whatever that may be.

Nebbiolo's international success is such that plantings are rapidly increasing. According to the 2010 Agricultural census in Italy there where 5535 ha registered up from circa 4647 in 2001. Yet this increase is not due to an unbridled enlargement of Barolo and Barbaresco, for example, where total plantings are said to increase at a snail's pace with 4ha in the latter and 10ha in the first in 2014.

A more likely cause is the increased demand for Langhe Nebbiolo, a denomination formerly used to declassify grapes from loftier denominations as well as areas outside of Barolo and Barbaresco, but fast gaining in popularity due to its generally more modest price tag and covering the entire Langhe region, including Roero and Dogliani. Victim of this is especially Dolcetto, which fetches lower prices in the international market and is pulled out to make place for Nebbiolo. But also, producers of Dogliani, a proper Dolcetto cru which fares equally poorly in the market, face increased economic pressure to change to Nebbiolo.

Outside of Italy Nebbiolo is gaining in popularity, especially in Australia where winemakers, often after having done stints in the Langhe, want to try their hands on this variety considered as much a Prima Donna as Pinot Noir, and with truly encouraging results. Although many Langhe producers shake their heads at these efforts, they are nonetheless valid, even if, or perhaps because, they are completely different renditions of the northern Italian ones, and clear evidence of the fact that Nebbiolo is not about the grape, but about its capability to transport the place where it is grown into the glass.

## Alto Piemonte

Wines from the historic denominations of Gattinara, Ghemme, Boca, Bramaterra, Carema, Fara, Lessona, Sizzano and Valli Ossolane in very north of Piemonte, and locally referred to as 'Alto Piemonte', are the source of increasingly fine and complex Nebbiolo complemented by unique, local varieties. While once Alto Piemonte was more famous and revered and much larger than both Barolo and Barbaresco, phylloxera and two World Wars have decimated its vineyards.

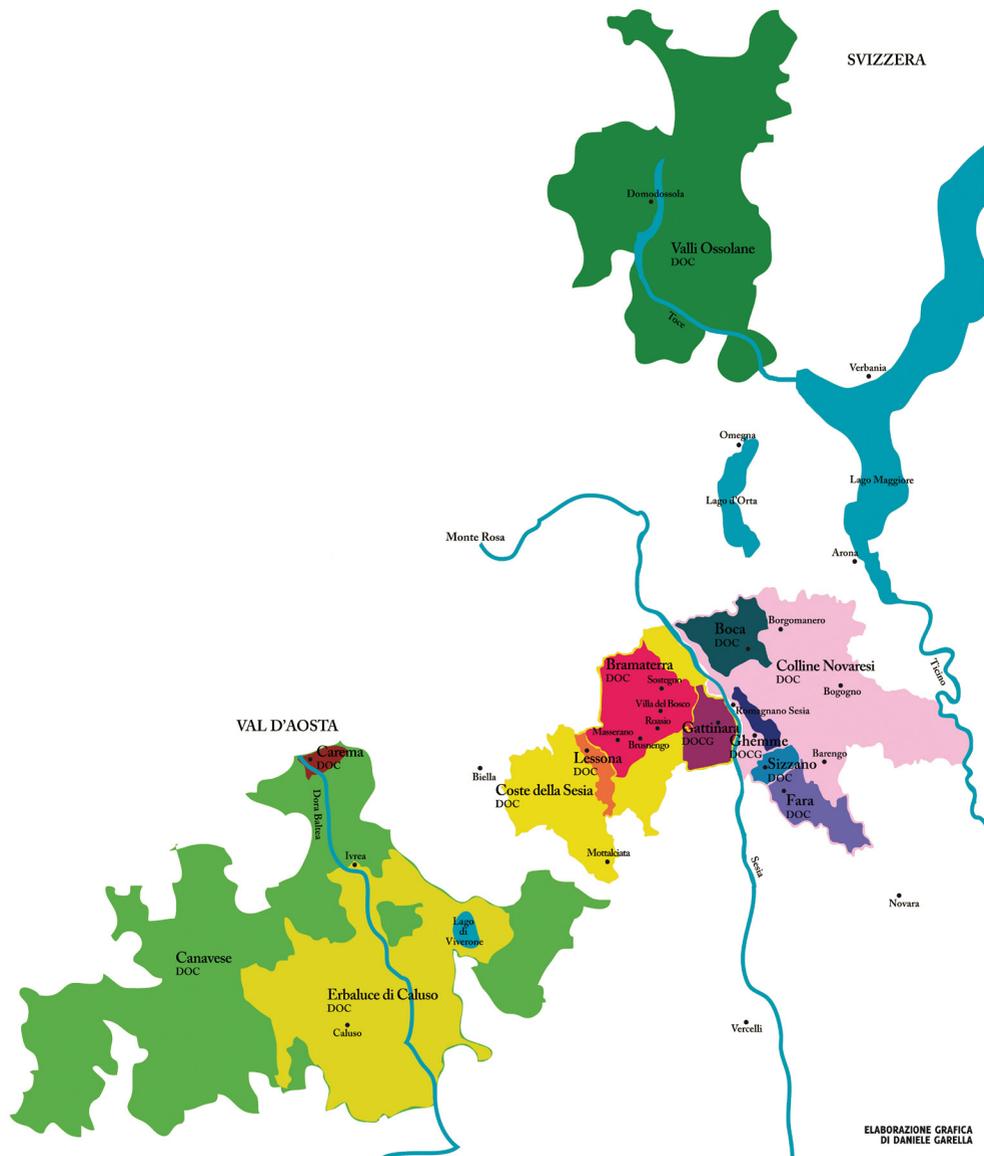
Until the end of the 19th century, before phylloxera ravaged its vineyards, every slope and hill in this area was covered with vines. At the time, wines from Ghemme, Boca and Gattinara, to name just three of the nine, commanded higher prices in the grand cafes and restaurants of Turin than the crus of Burgundy. The area never recovered from the double whammy of phylloxera and a devastating spring frost in 1904 that eradicated whole swathes of its vineyards.

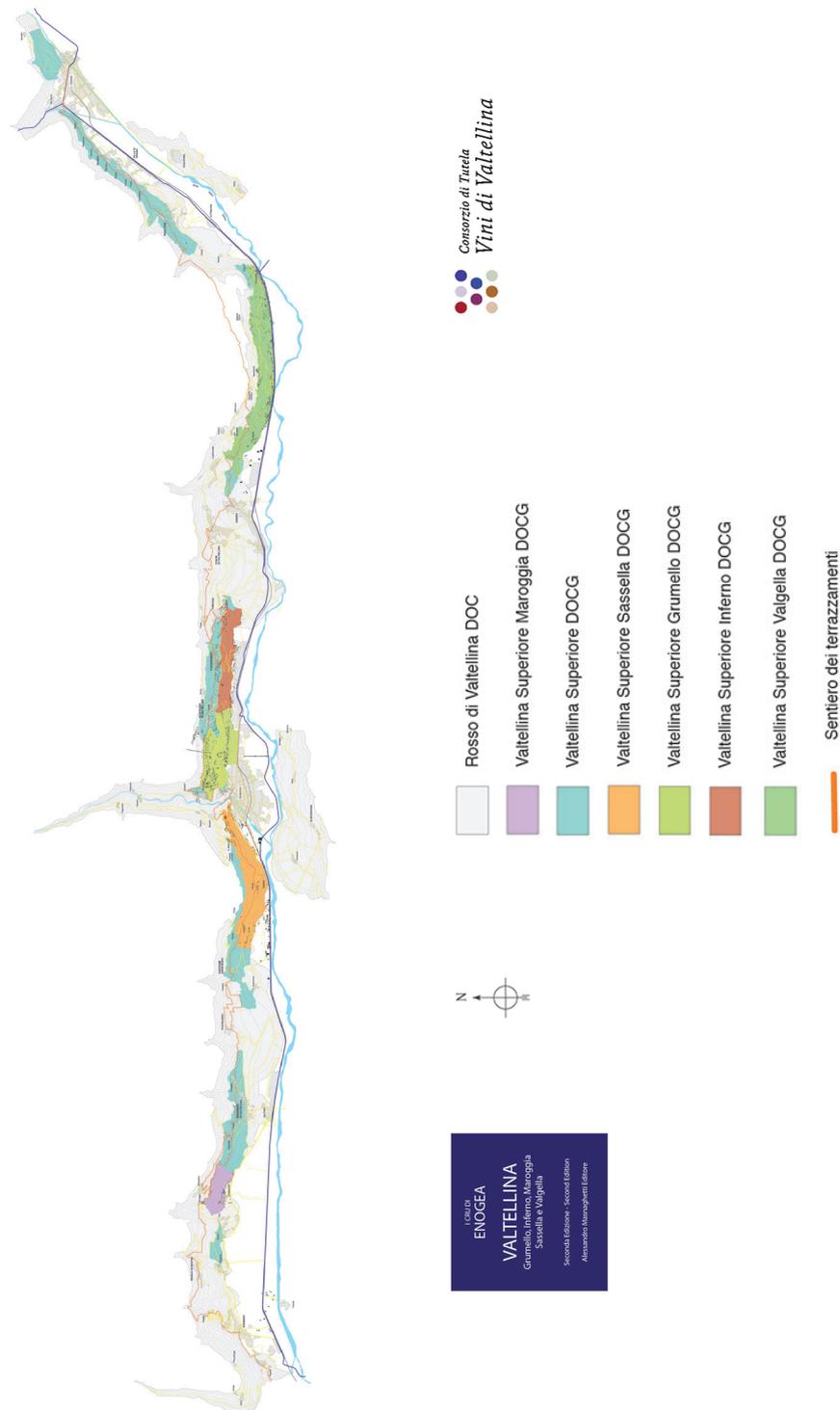
Statistics give a glimpse of the enormous scale of the decline. From the reported 40,000 ha of vineyards at the end of the 19th century only 630 ha remained today, with Boca (26 ha), Bramaterra (55 ha), Fara (7.5 ha), Lessona (26 ha), Ghemme (83 ha) and Sizzano (8.5 ha) Gattinara's 111 ha. All of these are slowly increasing in surface due to a growing international demand for Alto Piemonte wines. Carema continues to exist thanks to a handful producers making finely chiselled, long lasting wines, while the obscure yet extremely noteworthy Valli Ossolane (15.5 ha) has experienced a burst of new energy because of five young producers making serious wines from Prùinent, the local name for Nebbiolo.

The extinction of the smallest of these minuscule DOCs was prevented only by the creation of two overarching denominations, Colline Novaresi (which includes Boca, Ghemme, Sizzano and Fara) and Coste della Sesia (Lessona and Gattinara) in 2011. Although farmers continue to cultivate grapes here, their holdings are often less than half a hectare, which makes estate bottling not a viable option, which is why most of the grapes are sold off to co-ops or merchant-bottlers.

Nebbiolo thrives here on a range of complex soils, from pink porphyry in Bramaterra to the yellow sands of Lessona. Many soil types have volcanic components resulting in wines that pair elegance with precise, persistent tannins and lively acidity. Their age worthiness is recognised by the production rules that require of each at least 18 months in cask and often much longer. Regularly, the new generations prefers to label at least a portion of the wines under the Colline Novaresi and Coste della Sesia denominations that allow for shorter cask ageing, as they prefer to age their wines longer in bottle, or to make 100% Nebbiolo wines and excluding Uva Rara and the intriguing Vespolina, which is considered so highly that several producers bottle a varietal version of the latter.

The future of Alto Piemonte has taken an exciting turn, and for generations producers have clung to Nebbiolo while international varieties never gained a foothold here. It is also they who have an intimate knowledge of almost forgotten crus, abandoned and overgrown with shrubs, which are now rediscovered, cleared and brought back to life. While, due to land prices skyrocketing, Barolo and increasingly Barbaresco are out of reach for the next generation of producers, just to the north of these revered denominations is a region of huge potential and with the lure of Nebbiolo that should get their pulses racing.





## Valtellina

Situated 115 km northwest from Brescia in Lombardy's far north, Valtellina is radically different from Barolo and Barbaresco, with challenging, steep, terraced vineyards planted on dry stone walls, which allow for manual work and harvesting only.

One of Italy's and the world's most spectacular vineyard areas, Valtellina is situated in the valley of the Adda river, which runs from east to west where it spills into Lago di Como. On a narrow, 40 km long strip, tiny vineyard plots cling to the steep, southfacing slopes of the Rhetian Alps catching every possible sunray needed to ripen Nebbiolo in this pre-alpine climate in one of Italy's most northern wine regions. Protected by the Alpi Orobie to the south, this mountain range, combined with the fact that it hasn't any direct connection to Italy's autostrada network, makes it an isolated and not easy to reach place.

Nebbiolo, called Chiavennasca here and Valtellina's most important grape variety by far, is supplemented by local varieties of marginal interest and joined by a handful of international ones, which are bottled under the IGT Terrazze Retiche di Sondrio. Nebbiolo has been present here at least since the early 19th century when reportedly an astonishing 6000ha of vineyards, a third devoted to Nebbiolo, were in production. Since then its total areal has seen a steady decline and has halted at currently 890ha. Consisting of many small parcels tended by as many growers, especially negociants have been instrumental in creating enough quantities to make their marketing viable.

But Valtellina is far from being marginalised, with new energy coming from young producers and a rising global interest in Nebbiolo. Its fine, elegant wines, as cool as a mountain breeze but with impressive staying power, are clear proof of the fact Nebbiolo can come in many different stylistic guises.

The entire zone is classified for the production of Valtellina Rosso, which must consist of at least 90% of Chiavennasca, and the same area where the production of the higher DOCG Valtellina Sforzato (also spelled Sfurzat), a wine obtained from dried grapes, is allowed. The grapes for this wine are dried on racks for approximately 3 months in drying rooms, called fruttaia, where the berries loose up to 40% of their original weight. It must be aged for at least 20 months of which 12 in oak. Completely dry, it is one of Italy's very few dried grape wines with real interest, expressing origin as well as originality in the glass and is truly food compatible.

Valtellina is also unique in that it is Italy's only wine region that boasts two DOCGs, the highest denomination possible, one being the aforementioned Sforzato and the other Valtellina Superiore. It is smaller in size than Valtellina Rosso DOC and stricter production rules apply. Within this area there are five sub regions, or vineyard areas, also called 'Crus', which deliver the raw material for Valtellina's best wines.

These five have certain stylistic recognisable characteristics with delicate Maroggia (25 ha), elegant and mineral Sassella (114 ha), harmoniously precocious Grumello (78 ha), earthy and powerful Inferno (55 ha), and fresh and fruit-driven Valgella (137 ha).

# Roero



PIEMONTE



The Roero zone, crowned with the highest quality designation, DOCG, as recently as 2004, may be better known for its white wine made from Arneis than for its red, but the latter is often far superior. It is situated on the left bank of the Tanaro river north east of Alba. In the past this region was more known for agricultural like peaches rather than for grapes, but it has made a swift transformation to viticulture with astonishing results.

Hopes are that, one day, Roero will be mentioned in the same breath as Barolo and Barbaresco, not least because it is made from the same grape as them, Nebbiolo. With 194 ha of Nebbiolo, the production area of red Roero is tiny, even by Piemontese standards, compared with Barolo, no giant itself, with 2,166 ha, and Barbaresco's 733 ha. It mirrors its neighbours in its parcelled vineyard structure, with many single vineyards bearing the name of the hill on which they are planted.

Viticulture has been practiced here at least since the seventh century BC, but phylloxera, which affected the entire continent from the second half of the 19th century, radically changed that. It would not, however, leave permanent marks on Roero's viticulture. On the contrary: in some ways it helped to naturally select the most suitable areas, in particular with regard to areas for cultivating Nebbiolo, so that today the viticulture of Roero is done almost exclusively on hillsides with often very steep slopes, up to and over 50%.

From a geological point of view it is quite a young land, despite resting on a very ancient crystalline base. Until 130 million years ago it was part of the bottom of an inland sea, called the Golfo Padano. Its soils were formed by the sedimentation of debris of various origins transported by marine currents that eroded the surrounding mountains, layering them through various stages of drying up and immersion.

Compared with Barolo and Barbaresco on the other side of the Tanaro river the soil structure is the big difference here. Its much more sandy and interspersed with marine clays. This is directly reflected in the style of the wines. Contrary to popular belief, Roero does not necessarily produce lighter or 'more elegant' wines than Barolo or Barbaresco, but demand less bottle age before it can be approached. And that could well be an advantage as it makes the wine more accessible and suitable for earlier drinking without losing any of Nebbiolo's fascinating characteristics.

Ageing requirements stipulate that the wine may be released only 24 months after November 1st of the harvest year, with a minimum of six months of that period spent in oak. The very best is Roero Riserva requires a 12 months' longer minimum ageing period. There are some pretty nifty Langhe Nebbiolos around, but the majority cannot convincingly justify the often elevated price tag. Roero outdoes most of these wines, while at the same time showing real terroir and character.



# Barolo

The analogy with Burgundy is often used to describe and explain the intricacies of Barolo. Like its French counterpart, the region consists of several villages or communes (Roddi, Grinzane Cavour, Diano d'Alba, Cherasco, Verduno, Barolo, Novello, La Morra, Castiglione Falletto, Monforte d'Alba, Serralunga d'Alba), some 2,134 ha in total, with most individual vineyards shared by many producers within, resulting in a similar, parcelled structure as in Burgundy.

Based on soil type, exposure and altitude, the wines can show distinct differences, but historically certain broad, stylistic characteristics have been applied to each commune. For example, the wine of Barolo proper is often described as 'elegant and harmonious', while Serralunga's wines are considered more 'firm' and 'slow to develop', but the labyrinth of vineyard patches makes true generalisations much more difficult than these historic descriptors would have us believe. Hence, a sound knowledge of vineyards and producers is a prerequisite, making the region as complicated as Burgundy.

Barolo's output is structured similar to Burgundy, too, with wines blended from different vineyards in different communes labelled 'Barolo', followed by commune or 'village' wines, while the top is represented by single vineyard wines.

Very different from Burgundy, however, is the fact that multi vineyard blends can represent a producer's top wine, following the tradition of blending the best parcels in order to achieve the greatest complexity and depth. Until recently, several producers labelled these wines with all the names of specific vineyards from which the grapes stemmed. The introduction of the MGA, Menzioni Geografiche Aggiunte, an official list of registered single vineyards throughout the Barolo zone in 2011, forbids the mentioning of more than one vineyard, thereby penalising producers of well-established and revered multi-vineyard wines.

Barolo's worldwide appreciation is only a relatively recent phenomenon. Considered too tannic and too high in acidity, from the 1980s a new generation began moulding the wine in an international style by reducing the time the wine spent on the skins in order to extract less tannins and using French barriques to make it more accessible. While these wines scored highly in the Italian and international wine guides and wine magazines, the so-called traditionalists felt that these techniques distorted the wine's profile beyond recognition. The so-called modernists, however, brushed these arguments aside, arguing that the traditional way of making Barolo, with many years of cask ageing, was only a remedy for harsh, green tannins.

The two different approaches have now ceased to exist, with a renewed appreciation for prolonged skin maceration, regularly 30 and sometimes more than 60 days, and ageing in large oak casks, resulting in not more, but rather complex tannins. Regularly these wines need 10 years or more to open up and can develop for many decades.

This fact has not gone unnoticed in the international wine trade, which, faced with an, arguably temporary, lull in the Bordeaux market, and burgundy prices spiralling out of control, has quickly embraced these wines, while wine lovers, tired of international, exchangeable wine styles, are discovering Barolo as a true great with an inimitable character and identity all of its own.



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Cordero di Montezemolo	Barolo	58	58
Veglio, Mauro	Barolo	59	59
Marengo, Mauro	Barolo	60	60
Le Strette	Barolo	61	61
Vietti	Barolo	62	62
Fogliati, Poderi	Barolo	63	63
Sordo, Giovanni	Barolo	64	64
Terre del Barolo	Barolo	65	65
Monchiero	Barolo	66	66
Fontana, Livia	Barolo	67	67
ArnaldoRivera	Barolo	68	68
Brovia	Barolo	69	69
Clerico, Domenico	Barolo	70	70
Fenocchio, Giacomo	Barolo	71	71
Bolmida, Silvano	Barolo	72	72
Amalia Cascina in Langa	Barolo	73	73
Fortemasso	Barolo	74	74
Réva	Barolo	75	75
Conterno Fantino	Barolo	76	76
Parusso	Barolo	77	77
Massolino	Barolo	78	78
Cordero, Mario	Barolo	79	79
Rivetto dal 1902	Barolo	80	80
Germano, Ettore	Barolo	81	81
Rosso, Giovanni	Barolo	82	82

# Walk-Around Tasting

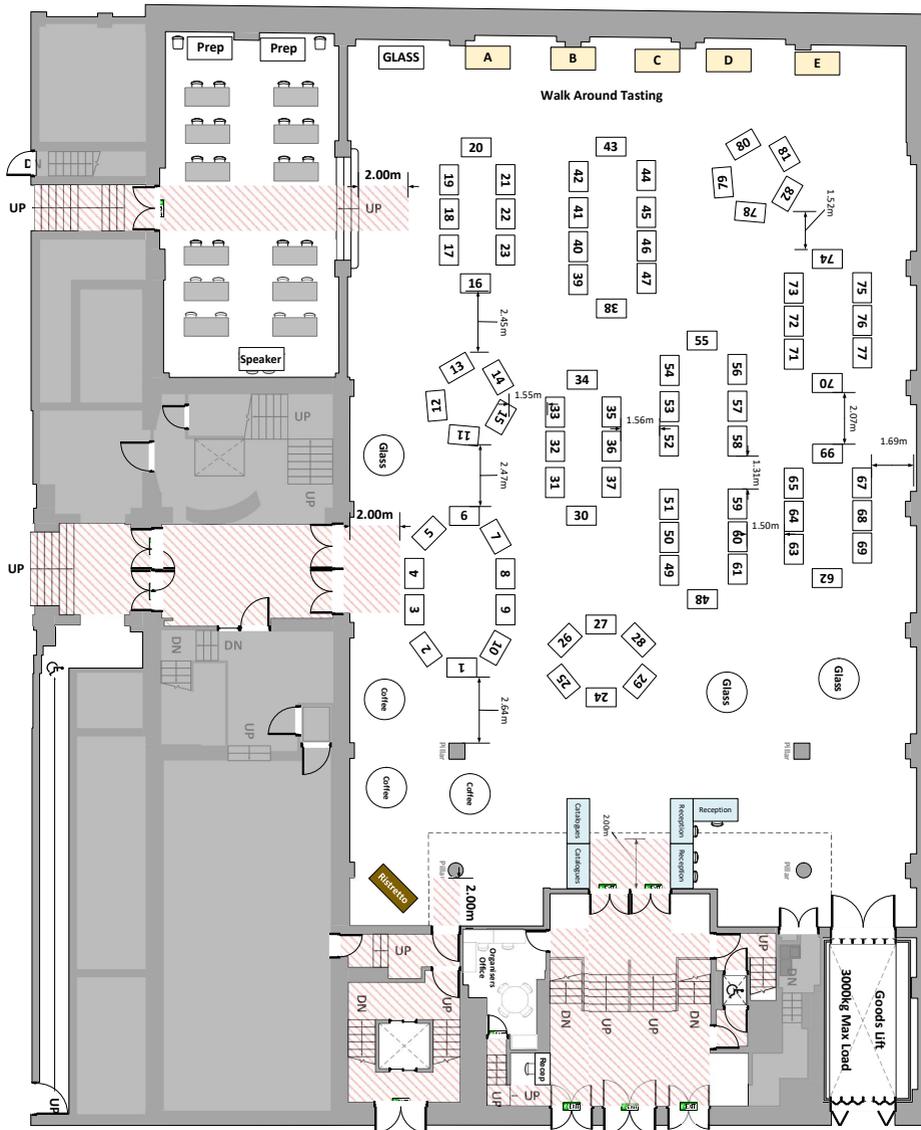
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55.	Giovanni Abrigo, Ravera 2021 Barolo	32
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# Lindley Hall Floor Plan

VALTELLINA  
TABLE 1



## AR.PE.PE.

Denominations:  
Valtellina Superiore, Valtellina

Imported by: Tutto Wines

2023 Rosso di Valtellina

Il Pettirosso 2022 Valtellina Superiore

Grumello Rocca De Piro 2022 Valtellina Superiore

Sassella Stella Retica 2022 Valtellina Superiore

Grumello Buon Consiglio 2018 Valtellina Superiore Riserva

Sassella Rocce Rosse 2018 Valtellina Superiore Riserva

AR.PE.PE

Via del Buon Consiglio 4, 23100 Sondrio - (+39) 0342 214 120

info@arpepe.com - www.arpepe.com

Instagram: arpepe1860

## Nino Negri

---

Denominations:  
Valtellina Superiore, Valtellina

Imported by: Enotria Winecellars Ltd

---

Giùen 2024 Rosso del Valtellina

---

Vigna Sassorosso 2021 Grunello Valtellina Superiore

---

Riserva 2018 Valtellina Superiore

---

Sfursat 5 Stelle 2022 Sforzato di Valtellina

---

Nino Negri  
Via Ghibellini 3, 23030 Chiuro - (+39) 0342 48 52 11

n.negri@giv.it - www.ninonegri.it  
Instagram: cantinaninonegri

## CAREMA

---

## Produttori Nebbiolo di Carema

---

Denominations:  
Carema, Metodo Classico

Imported by: Astrum Wine Cellars

---

Lunaneuva 36 Mesi 2022 Spumante Metodo Classico

---

2021/2022 Carema

---

Riserva 2020/2021 Carema

---

Produttori Nebbiolo di Carema  
Via Nazionale 32, 10010 Carema - (+39) 0125 811 160

cantinaproductori@caremadoc.it  
Instagram: cantinacarema

SIZZANO

## Cantina Comero

---

Denominations:  
Sizzano, Colline Novaresi

Imported by: DBG Italia

---

Nebbiolo 2022 Colline Novaresi

---

2021 Sizzano

---

Cantina Comero  
Via Giuseppe Corna 8, 28070 Sizzano (No) - (+39) 0321820360  
info@cantinacomero.it - www.cantinacomero.it  
Instagram: cantinacomero

GHEMME

## Vigneti Costacurta

---

Denominations:  
Ghemme, Colline Novaresi

Looking for UK Representation

---

Tintaunita Nebbiolo 2023 Colline Novaresi

---

Mezzatinta Nebbiolo 2023 Colline Novaresi

---

2021 Ghemme

---

Vigneti Costacurta  
Piazza Antonelli 22, 28074 Ghemme - (+39) 380 2589 748  
info@costacurta.wine - www.costacurta.wine  
Instagram: vigneticostacurta

GATTINARA

## Bianchi

---

Denominations:

Gattinara, Ghemme, Coline Novaresi

Imported by: Berry Bros & Rudd

---

Nebbiolo 2024 Colline Novaresi

---

2023 Ghemme

---

Valferana 2023 Gattinara

---

Bianchi di Pasquero Elia  
Via Roma 37, 28070 Sizzano - (+39) 0173 673 43

info@paitin.it - www.bianchigiuseppe.it  
Instagram: bianchiwine

NEIVE

## Paitin

---

Denominations:

Barbaresco

Imported by: Asset Wines, Jeroboams

---

Serraboella 2023 Barbaresco

---

Basarin 2022 Barbaresco

---

Sorì Paitin Serraboella 2022 Barbaresco

---

Paitin  
Via Serraboella 20, 12052 Neive - (+39) 0173 673 43

info@paitin.it - www.paitin.it  
Instagram: paitinwine

GATTINARA  
**Travaglini**

---

Denominations:  
Gattinara, Coste della Sesia

Imported by: Astrum Wine Cellars

---

Nebbiolo 2024 Coste della Sesia DOC

---

2022 Gattinara

---

Trevigne 2020 Gattinara

---

Riserva 2020 Gattinara

---

Travaglini  
Via delle Vigne, 36, 13045 Gattinara - (+39) 349 394 1525  
export@travaglinigattinara.it - www.travaglinigattinara.com  
Instagram: travaglinigattinara

GATTINARA  
**Paride Iaretti**

---

Denominations:  
Gattinara, Coste della Sesia

Looking for UK Representation

---

Velut Luna Nebbiolo 2023 Coste della Sesia

---

Pietro 2020 Gattinara

---

Vigna Valferana 2020 Gattinara

---

Riserva 2019 Gattinara

---

Paride Iaretti  
Via del Buon Consiglio 4, 23100 Sondrio - (+39) 0342 214 120  
info@parideiaretti.it - www.parideiaretti.it  
Instagram: parideiaretti

VALLI OSSOLANE

**DEA**

Denominations:  
Valli Ossolane

Looking for UK representation

Proodos Prüinent Nebbiolo Superiore 2023 Valli Ossolane

Archè 2023 Vino Rosso

DEA

Via Caduti di Nassiriya 2, 28845 Domodossola (+39) 392 430 0035

info@deavaldossola.it - www.deavaldossola.it

Instagram: dea\_agricolturaeroica

VALLI OSSOLANE

**La Cantina di Tappia**

Denominations:  
Valli Ossolane

Looking for UK Representation

Romano Rosato di Nebbiolo 2024 Valli Ossolani

Prüinent Nebbiolo Superiore 2023 Valli Ossolane

Prüinent Nebbiolo Superiore 2021 Valli Ossolane

Prüinent Nebbiolo Superiore 2019 Valli Ossolane

La Cantina di Tappia

Loc. Tappia, 28844 Villadossola (VB) - (+39) 320 488 0589

info@lacantinaditappia.it - www.lacantinaditappia.it

Instagram: la\_cantina\_di\_tappia

VALLI OSSOLANE

## Cantine Garrone

---

Denominations:  
Valli Ossolane

Imported by: Boutinot

---

Munaloss 2024 Vino rosso

---

Prünent Nebbiolo Superiore 2023 Valli Ossolane

---

Prünent Nebbiolo Vigna Fornace 2023 Valli Ossolane

---

Prünent Nebbiolo Superiore Diecibrente 2022 Valli Ossolane

---

Cantine Garrone  
Via Scapaccino 36, 28845 Domodossola - (+39) 347 890 9101  
marco@cantinegarrone.it - www.cantinegarrone.it  
Instagram: cantinegarrone

BRAMATERRA

## Odilio Antoniotti

---

Denominations:  
Bramaterra, Coste della Sesia

Imported by: DBG Italia

---

Pramartel NV Vino Rosso

---

Nebbiolo 2023 Coste della Sesia

---

2021 Bramaterra

---

Odilio Antoniotti  
Vicolo Antoniotti 5, 13868 Sostegno - (+39) 348 7733 970  
info@antoniotti.com  
Instagram: antoniottiolilio\_bramaterra

BRAMATERRA

## Le Pianelle

---

Denominations:  
Bramaterra, Coste della Sesia

Imported by: Ester Wines

---

Al Posto dei Fiori 2024 Coste della Sesia Rosato

---

Al Forte 2021 Coste della Sesia

---

2021 Bramaterra

---

2015 Bramaterra

---

Robino 2020 Bramaterra

---

Le Pianelle  
Via Forte 25, 13862 Brusnengo (BI) - (+39) 366 5220327

info@lepianelle.com - www.lepianelle.com  
Instagram: lepianelle

## Hilberg Pasquero

---

Denominations:  
Roero, Langhe, Nebbiolo d'Alba

Looking for UK Representation

---

Mon Surí Riserva 2022 Roero

---

Sul Monte Riserva 2022 Roero

---

Val Martin Riserva 2022 Roero

---

Val Martin Superiore 2020 Nebbiolo d'Alba

---

Sul Monte Nebbiolo Superiore 2019 Langhe

---

Mon Surí Superiore 2018 Nebbiolo d'Alba

---

Hilberg Pasquero  
Via Bricco Gatti 16, 12040 Priocca - (+39) 375 626 9611

hilberg-pasquero@gmail.com - www.hilberg-pasquero.com  
Instagram: hilbergpasquero

SoloRoero

## Valfaccenda

---

Denominations:  
Roero

Imported by: Tutto Wines

---

Valfaccenda Rosso 2023 Roero

---

Valmaggione Riserva 2022 Roero

---

Valfaccenda

Loc. Valle Faccenda, Fraz. Madonna di Loreto 43,  
12043 Canale (CN) - (+39) 339 730 3837

www.soloroero.it  
stuff@valfaccenda - www.valfaccenda.it  
Instagram: valfaccenda

SoloRoero

## Cascina Fornace

---

Denominations:  
Roero

Imported by: Dogma

---

Valdovato 2019 Roero

---

Valdovato 2018 Roero

---

Bric del Medic Riserva 2019 Roero

---

Sreja Riserva 2016 Roero

---

Cascina Fornace

Fraz. S Antonio 29/A 12040 Santo Stefano Roero - (+39) 333 2038 618

www.soloroero.it  
cascinafornace@gmail.com  
Instagram: cascinafornace

SoloRoero

## Alberto Oggero

---

Denominations:  
Roero

Imported by: **Passione Vino**

---

Sandro 2024 Vino Rosso

---

Le Coste 2023 Roero

---

Anime 2023 Roero

---

Alberto Oggero  
Fraz. S. S. Trinità 21, 12040 Santo Stefano Roero - (+39) 32900 85648

www.soloroero.it  
info@albertooggero.it - www.albertooggero.it  
Instagram: albertooggero

## Stefano Occhetti

---

Denominations:  
Roero, Langhe

Imported by: **Vin de Vie – Caroline Brangé**  
(orders@vindevie.co.uk)

---

Nebbiolo 2024 Langhe

---

Sanche Nebbiolo 2023 Roero

---

Occhetti Riserva 2021 Roero

---

Stefano Occhetti  
Fraz. Occhetti, 12040 Monteu Roero - (+39) 33 711 51 214

www.stefanoocchetti.com  
hello@stefanoocchetti.com - www.albertooggero.it  
Instagram: Stefano\_occhetti

## Scarpa

---

Denominations:  
Barolo, Barbaresco, Langhe

Imported by: Lloyd's Wines Ltd

---

Bric du Nota Nebbiolo 2023 Langhe

---

Tettineive 2021 Barbaresco

---

Tettimorra 2021 Barolo

---

Monvigliero 2020 Barolo

---

Antica Casa Vinicola Scarpa  
Via Montegrappa 6, 14049 Nizza Monferrato - (+39) 0141 721 331

Nicola.scopinich@scarpawine.com - www.scarpawine.com  
Instagram: scarpawine

ALBA

## Poderi Colla

---

Denominations:  
Barolo, Barbaresco, Nebbiolo d'Alba

Imported by: Boutinot

---

Drago 2023 Nebbiolo d'Alba

---

Bussia 2021 Barolo

---

Roncaglie 2021 Barbaresco

---

Bussia Selezione Beppe Colla 2016 Barolo

---

Poderi Colla  
San Rocco Seno d'Elvio 82, 12051 Alba - (+39) 0173 290 148

Info@podericolla.it - www.podericolla.it  
Instagram: poderi\_colla

ALBA

## Piazzo Comm Armando

---

Denominations:  
Barolo, Barbaresco, Langhe

Imported by: Divine Importers

---

Aiman Nebbiolo 2023 Langhe

---

Pajorè 2021 Barbaresco

---

Argè 2022 Barbaresco

---

Rizzi - Vigna Fratin 2021 Barbaresco

---

Valente 2021 Barolo

---

Sottocastello di Novello 2020 Barolo

---

Piazzo Comm Armando  
San Rocco Seno d'Elvio 31, 12051 Alba - (+39) 0173 286 798

simone@piazzo.it - www.piazzo.it  
Instagram: piazza.winery

ALBA

## Musso

---

Denominations:  
Barbaresco, Langhe

Imported by: Wanderlust Wines

---

2024 Langhe Nebbiolo

---

Rio Sordo 2022 Barbaresco

---

Pora 2022 Barbaresco

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Pora Riserva 201 Barbaresco

---

Musso  
Via Domizio Cavazza 5, 12050 Barbaresco - (+39) 333 7120 740

info@mussobarbaresco.it - www.mussobarbaresco.it  
Instagram: musso.barbaresco

BARBARESCO  
**Albino Rocca**

---

Denominations:  
Barbaresco, Langhe

Imported by: Amathus Drinks; Atlas Fine Wines

---

Nebbiolo 2024 Langhe

---

2023 Barbaresco

---

Cotta' 2023 Barbaresco

---

Ronchi 2022 Barbaresco

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Ovello 2022 Barbaresco

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Montersino 2022 Barbaresco

---

Albino Rocca  
Strada Ronchi 18, 12050 Barbaresco - (+39) 0173 635 145  
Monicarocca@roccaalbini.com - www.albinorocca.com  
Instagram: Rocca.albino

BARBARESCO  
**Giuseppe Cortese**

---

Denominations:  
Barbaresco, Langhe

Imported by: Vindependent, Woodwinters

---

2023 Langhe Nebbiolo

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2023 Barbaresco

---

Rabaja' 2022 Barbaresco

---

Rabaja' Riserva 2019 Barbaresco

---

Giuseppe Cortese  
Strada Rabaja' 80, 12050 Barbaresco (CN) - (+39) 328 712 7991  
info@cortesejiuseppe.it - www.cortesejiuseppe.it  
Instagram: cortesejiusepecantina

BARBARESCO  
**Fletcher Wines**

---

Denominations:  
Barbaresco

Imported by: Berry Bros & Rudd, Hennings Wine Merchant

---

Ronchi 2023 Barbaresco

---

Faset 2023 Barbaresco

---

Fletcher Wines  
Strada del Stazione 27, 12050 Barbaresco  
info@fletcherwines.com - www.fletcherwines.com  
Instagram: fletcherwines

BARBARESCO  
**Tenute Cisa Asinari dei  
Marchesi di Gresy**

---

Denominations:  
Barbaresco, Langhe

Imported by: Boutinot

---

2024 Langhe Nebbiolo

---

Martinenga 2021 Barbaresco

---

Gaiun Riserva 2021 Barbaresco

---

Camp Gros Martinenga Riserva 2021 Barbaresco

---

Tenute Cisa Asinari dei Marchesi di Gresy  
Strada della Stazione 21, 12050 Barbaresco - (+39) 0173 635 221  
hello@marchesidigresy.com - www.marchesidigresy.com  
Instagram: marchesidigresy

ALBA

## Manuel Marinacci

---

Denominations:  
Barbaresco, Langhe

Looking for UK representation

---

Nebbiolo 2024 Langhe

---

Rocche Massalupo 2021 Barbaresco

---

Manuel Marinacci  
Via Pierino Belli 13, 12051 Alba - (+39) 333 920 3264  
vini@manuelmarinacci.com - www.manuelmarinacci.com  
Instagram: barbareschino

## Diego Rivetti

---

Denominations:  
Barolo, Langhe

Looking for UK Representation

---

Nebbiolo 2023 Langhe

---

Del Comune di Serralunga d'Alba 2022 Barolo

---

Del Comune di Serralunga d'Alba 2021 Barolo

---

Diego Rivetti  
Via Roma 2, Piobesi d'Alba (CN) - (+39) 328 6521 675  
diegorivetti@libero.it - www.diegorivetti.com  
Instagram: diegorivettiviticoltore

NEIVE

## Dante Rivetti

---

Denominations:  
Barbaresco, Langhe

Looking for UK Representation

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2022 Langhe Nebbiolo

---

Bric Micca 2021 Barbaresco

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Rivetti 2020 Barbaresco

---

Bricco di Neive Riserva 2019 Barbaresco

---

Dante Rivetti  
Via Bricco 12, 12052 Neive (CN) - (+39) 0173 671 25  
info@danterivetti.com - www.danterivetti.com  
Instagram: danterivetti

NEIVE

## Sottimano

---

Denominations:  
Barbaresco, Langhe

Imported by: Lea & Sandeman

---

2023 Langhe Nebbiolo

---

Cotta' 2023 Barbaresco

---

Basarin 2023 Barbaresco

---

Pajore' 2023 Barbaresco

---

Sottimano  
Via Cottà 21, 12052 Neive - (+39) 0173 370 7846  
info@sottimano - www.sottimano.it  
Instagram: az.agr.sottimano

NEIVE

## F.lli Giacosa

---

Denominations:  
Barbaresco, Barolo, Nebbiolo d'Alba

Looking for UK Representation

---

2023 Nebbiolo d'Alba

---

2022 Barolo

---

Basarin Vigna Gianmate' 2020 Barbaresco

---

Scarrone Vigna Mandorlo Riserva 2015 Barolo

---

Fratelli Giacosa  
Via XX Settembre 64, 12052 Neive - (+39) 0173 670 13

giacosa@giacosa.it - www.giacosa.it  
Instagram: giacosa\_fratelli

NEIVE

## Cascina Vano

---

Denominations:  
Barbaresco, Barolo, Langhe

Looking for UK Representation

---

Nebbiolo 2024 Langhe

---

Canova a Beppe 2022 Barbaresco

---

2021 Barbaresco

---

Il Pilone Riserva 2021 Barbaresco

---

Cascina Vano  
Via Rivetti 9, 12052 Neive (CN) - (+39) 366 1545 372

info@cascinavano.com - www.cascinavano.com  
Instagram: cascinavano

TREISO

## Ca' del Baio

---

Denominations:  
Barbaresco, Langhe

Imported by: Eurowines

---

Bric del Baio Nebbiolo 2023 Langhe

---

Vallegrande 2022 Barbaresco

---

Asili Riserva 2020 Barbaresco

---

Ca' del Baio  
Via Ferrere Sottano 33, 12050 Treiso (CN) – (+39) 0173 638 219  
cadelbaio@cadelbaio.com - www.cadelbaio.com  
Instagram: cadelbaio

NEIVE

## Francesco Versio

---

Denominations:  
Barbaresco, Langhe

Imported by: Berry Bros & Rudd

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Nebbiolo 2024 Langhe

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2023 Barbaresco

---

Francesco Versio  
Via De Revello 73, 12052 Neive - (+39) 331 984 5406  
francesco.versio@gmail.com  
Instagram: francescovervio

NEIVE

## Sassi San Cristoforo

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Denominations:  
Barbaresco, Langhe

Looking for UK Representation

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2023 Langhe Nebbiolo

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2020 Barbaresco

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San Cristoforo 2020 Barbaresco

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San Cristoforo Riserva 2020 Barbaresco

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San Cristoforo 2019 Barbaresco

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San Cristoforo Riserva 2016 Barbaresco

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Sassi San Cristoforo  
Via Pastura 10, 12052 Neive - (+39) 0173 677 122  
info@sassisancristoforo.com - www.sassisancristoforo.com  
Instagram: sassisancristoforo

ALBA

## Prunotto

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Denominations:  
Barolo, Barbaresco

Imported by: Berkmann Wine Cellars

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Secondine 2021 Barbaresco

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Mosconi 2021 Barolo

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Serra 2021 Barolo

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Cerretta 2021 Barolo

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Bussia 2021 Barolo

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Bussia Vigna Colonnello Riserva 2019 Barolo

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Prunotto  
Corso Barolo 14, 12051 Alba - (+39) 0173 2800 17  
prunotto@prunotto.it - www.prunotto.it  
Instagram: prunottowinery

DIANO D'ALBA

## Claudio Alario

---

Denominations:  
Barolo, Nebbiolo d'Alba

Looking for UK Representation

---

Cascinotto 2023 Nebbiolo d'Alba

---

Riva Rocca 2022 Barolo

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Sorano 2022 Barolo

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Cerretta 2022 Barolo

---

Claudio Alario  
Via Santa Croce 23, 12055 Diano d'Alba (CN) - (+39) 0173231808

www.alarioclaudio.it - www.alarioclaudio.it  
Instagram: alario\_claudio

DIANO D'ALBA

## Giovanni Abrigo

---

Denominations:  
Barolo, Nebbiolo d'Alba

Looking for UK representation

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2023 Nebbiolo d'Alba

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2022 Nebbiolo d'Alba

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Ravera 2022 Barolo

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Ravera 2021 Barolo

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Giovanni Abrigo  
Via Santa Croce, 12055 Diano d'Alba - (+39) 0173 693 45

giulio@abrigo.it - www.abrigo.it  
Instagram: Abrigo\_giovanni

ALBA

## Ceretto

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Denominations:

Barolo, Barbaresco, Nebbiolo d'Alba

Imported by: Mentzendorf & Co

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Bernardina 2024 Nebbiolo d'Alba

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Bernadot 2023 Barbaresco

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2021 Barolo

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Brunate 2021 Barolo

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Brunate 2018 Barolo

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Ceretto

Località San Cassiano 34, Alba - (+39) 0173 282 582

chiara.piccatto@ceretto.com - www.ceretto.com

Instagram: cerettowinery

GRINZANE CAVOUR

## Mauro Sebaste Azienda Agricola Sylla

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Denominations:

Barolo, Nebbiolo d'Alba

Looking for UK representation

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Parigi 2023 Nebbiolo d'Alba

---

Tresuri' 2021 Barolo

---

Cerretta 2022 Barolo

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Ghe' Riserva 2019 Barolo

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Mauro Sebaste Azienda Agricola

Via Garibaldi 222, Gallo - (+39) 0173 262 148

sylla@maurosebaste.it - www.maurosebaste.it

Instagram: maurosebastewinery

VERDUNO

## Castello di Verduno

Denominations:  
Barolo, Barbaresco, Langhe

Imported by: Justerini & Brooks

Nebbiolo 2024 Langhe

2023 Barbaresco

2022 Barolo

Rabaja' 2021 Barbaresco

Monvigliero 2020 Barolo

Castello di Verduno  
Via Umberto I 9, 12060 Verduno - (+39) 0172 470 284

commerciale@cantinecastellodiverduno.it - www.cantinecastellodiverduno.it  
Instagram: castello\_di\_Verduno

ALBA

## Pio Cesare

Denominations:  
Barolo, Barbaresco, Langhe

Imported by: Maisons Marques & Domaines Ltd

2022 Langhe Nebbiolo

Pio 2021 Barbaresco

Bricco di Treiso 2021 Barbaresco

Pio 2021 Barolo

Mosconi 2021 Barolo

Ornato 2021 Barbaresco

Pio Cesare  
Via Cesare Balbo 4, 12051 Alba - (+39) 0173 564400

direzione@piocesare.it - www.piocesare.it  
Instagram: piocesare1881

## Luigi Einaudi

Denominations:  
Barolo, Barbaresco, Langhe

Imported by: Vinexus Ltd

Nebbiolo 2024 Langhe

Bric Micca 2022 Barbaresco

Ludo 2021 Barolo

Cannubi 2021 Barolo

Villero 2021 Barolo

Bussia 2021 Barbaresco

Poderi Luigi Einaudi  
Borgata Gombe, 31/32, 12063 Dogliani - (+39) 0173 70191  
Lorenza@poderieinaudi.com - www.poderieinaudi.com  
Instagram: poderieinaudi

BAROLO

## Giacomo Brezza & F.lli

Denominations:  
Barolo, Langhe

Imported by: Hallgarten & Novum

Nebbiolo 2024 Langhe

Vigna Santa Rosalia 2023 Nebbiolo d'Alba

2021 Barolo

Cannubi 2021 Barolo

Sarmassa 2021 Barolo

Sarmassa Vigna Bricco Riserva 2019 Barolo

Giacomo Brezza & F.lli  
Via Lomondo 4, 12060 Barolo - (+39) 0173 -560 921  
brezza@brezza.it - www.brezza.it

BAROLO

## Cascina Adelaide

---

Denominations:  
Barolo, Langhe

Imported by: Alliance/H2Vin

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Nebbiolo 2023 Langhe

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2021 Barolo

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4 Vigne 2021 Barolo

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Cannubi 2020 Barolo

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Preda 2021 Barolo

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Fossati 2020 Barolo

---

Cascina Adelaide  
Via Aie Sottame 14, Barolo (CN) - (+39) 0173 560 503  
wine@cascinaadelaide.com - wine@cascinaadelaide.com  
Instagram: cascinaadelaide

BAROLO

## Vite Colte

---

Denominations:  
Barbaresco, Barolo, Langhe

Imported by: Ellis Wines

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Sogni al Campo Nebbiolo 2023 Langhe

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Paesi Tuoi 2021 Barolo

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Essenze Del Comune di Barolo 2019 Barolo

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Spezie Riserva 2016 Barbaresco

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Essenze Riserva 2016 Barolo

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Vite Colte  
Via Bergesia 6, 12060 Barolo - (+39) 0173 564 611  
info@vitecolte.it - www.vitecolte.it  
Instagram: vite\_colte

BAROLO

## Marchesi di Barolo

---

Denominations:  
Barolo, Nebbiolo d'Alba

Imported by: Carson & Carnevale Wines

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Michet 2022 Nebbiolo d'Alba

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Del Comune di Barolo 2019 Barolo

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Coste di Rose 2020 Barolo

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Cannubi 2020 Barolo

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Sarmassa 2020 Barolo

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Marchesi di Barolo  
Via Alba, 12 - 12060 Barolo - (+39) 0173 564400

comunicazione@marchesibarolo.com - www.marchesidibarolo.com  
Instagram: marchesibarolo

BAROLO

## Bric Cenciurio

---

Denominations:  
Barolo, Langhe

Looking for UK Representation

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Nebbiolo 2024 Langhe

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Del Comune di Barolo 2020 Barolo

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Coste di Rose 2019 Barolo

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Monrobiolo di Bussia 2021 Barolo

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Bric Cenciurio  
Via Roma 24, 12060 Barolo - (+39) 1950 404

info@briccenciurio - www.briccenciurio  
Instagram: bric.cenciurio

BAROLO

## G.D. Vajra

Denominations:  
Barolo, Langhe

Imported by: Liberty wines

Nebbiolo Claré J.C. 2025 Langhe

Nebbiolo 2024 Langhe

Albe 2022 Barolo

Coste di Rose 2022 Barolo

Bricco delle Viole 2022 Barolo

Luigi Baudana, Baudana 2022 Barolo

G.D. Vajra  
Via delle Viole, 25 Barolo - (+39) 0173 562 57

giorgia.vissio@gdvajra.it - www.gdvajra.it  
Instagram: gdvajra\_Barolo

BAROLO

## Diego & Damiano Barale

Denominations:  
Barolo, Langhe

Imported by: Berry Bros & Rudd

Nebbiolo 2023 Langhe

2022 Barolo

San Giovanni 2022 Barolo

Cannubi 2022 Barolo

Diego & Damiano Barale  
Via aie Sottane 4, 12060 Barolo - (+39) 0173 1950 197

info@diegoedamianobarale.it - www.Diegoedamianobarale.it  
Instagram: diego\_e\_damiano\_barale

BAROLO  
**Scarzello**

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Denominations:  
Barolo, Langhe

Imported by: Les Caves de Pyrene, Berry Bros & Rudd

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2023 Langhe Nebbiolo

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Del Comune di Barolo 2022 Barolo

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Sarmassa Vigna Merenda 2022 Barolo

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Scarzello Giorgio e Figli di Federico Scarzello  
Via Alba 29, 12060 Barolo - (+39) 0173 56170

info@scarzellobarolo.com - www.scarzellobarolo.com  
Instagram: scarzellofedede

BAROLO  
**Famiglia Anselma**

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Denominations:  
Barolo

Imported by: Vinexus Ltd

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Famiglia Anselma 2021 Barolo

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Del Comune di Monforte d'Alba 2021 Barolo

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Mosconi 2021 Barolo

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Bussia Vigna Pian Polvere 2021 Barolo

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Bussia Vigna Pian Polvere 2016 Barolo

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Famiglia Anselma 2011 Barolo

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Famiglia Anselma  
Loc. Castello delle Volte 3, 12060 Barolo - (+39) 0173 560 511

info@anselma.it - www.anselma.it  
Instagram: anselmabarolo

BAROLO

## Luciano Sandrone

---

Denominations:  
Barolo, Nebbiolo d'Alba

Imported by: Pol Roger UK

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Valmaggiore 2022 Nebbiolo d'Alba

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Le Vigne 2021 Barolo

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Aleste 2021 Barolo

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Vite Talin 2019 Barolo

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Le Vigne Sibi et Paucis 2015 Barolo

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Luciano Sandrone  
Via Pugnane 4, 12060 Barolo - (+39) 0173 5600 23  
info@sandroneluciano.com - www.sandroneluciano.com  
Instagram: sandroneluciano

NOVELLO

## Cogno

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Denominations:  
Barolo

Imported by: Flint Wines

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Cascina Nuova 2021 Barolo

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Ravera 2021 Barolo

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Ravera Bricco Pernice 2020 Barolo

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Cogno  
Via Ravera 2, 12060 Novello - (+39) 0173 744 006  
cognowines@cognowines.com - www.cognowines.com  
Instagram: cognowines

LA MORRA

## Trediberri

Denominations:  
Barolo, Langhe

Imported by: Keeling & Andrew

Nebbiolo 2024 Langhe

Del Comune di La Morra 2022 Barolo

Berri 2021 Barolo

Trediberri  
Borgata Torriglione 4, 12064 La Morra - (+39) 339 160 5470

info@trediberri.com- www.trediberri.com  
Instagram: trediberri

LA MORRA

## Aurelio Settimo

Denominations:  
Barolo, Langhe

Looking for UK Representation

2022 Langhe Nebbiolo

2021 Barolo

Rocche dell'Annunziata 2021 Barolo

Rocche dell'Annunziata 2020 Barolo

Rocche dell'Annunziata 2018 Barolo

Aurelio Settimo  
Frazione Annunziata 30, 12064 La Morra - (+39) 0173 508 03  
aureliosettimo@aureliosettimo.com - www.aureliosettimowines.com  
Instagram: aureliosettimo

LA MORRA

## Marcarini

Denominations:  
Barolo, Langhe

Imported by: Berry Bros & Rudd

Lasarin 2024 Langhe Nebbiolo

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Del Comune di La Morra 2022 Barolo

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La Serra 2022 Barolo

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Brunate 2021 Barolo

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Marcarini  
Piazza Martiri 2, 12064 La Morra - (+39) 0173 50 222

marcarini@marcarini.it - www.marcarini.com  
Instagram: poderimarcarini

LA MORRA

## Alessandro Rivetto

Denominations:  
Barolo, Barbaresco

Looking for UK Representation

2021 Barbaresco

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Montersino 2020 Barbaresco

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2021 Barolo

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Del Comune di Serralunga 2020 Barolo

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Lazzarito 2018 Barolo

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Riserva 2016 Barolo

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Alessandro Rivetto  
Fraz. Annunziata Ciotto 53B, 12064 La Morra - (+39) 0173 1950 108

cantina@alessandrorivetto.it - www.alessandrorivetto.it  
Instagram: alessandrorivettowinery

RODDI

## Gian Luca Colombo

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Denominations:  
Barolo, Langhe

Imported by: Swig Wines

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2024 Langhe Nebbiolo

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NICBARRB 2022 Barolo

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Gian Luca Colombo  
Loc. Ravinali 25, Roddi (CN) - (+39) 380 3945 151

gianluca@gianlucacolombovini.it - www.gianlucacolombovini.it  
Instagram: gianluca\_colombovini

LA MORRA

## Crissante Alessandria

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Denominations:  
Barbaresco, Barolo

Imported by: Swig Wines, Decorum Vintners

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Del Comune di La Morra 2022 Barolo

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2022 Barbaresco

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Galina 2021 Barolo

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Capalot 2021 Barolo

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Monvigliero 2021 Barolo

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Crissante Alessandria  
Borgata Roggeri 44, Fraz. Santa Maria, La Morra - (+39) 333 367 1499

Info@crissantewines.it - www.crisantewines.it  
Instagram: crissante\_alessandria

LA MORRA

## Nadia Curto

---

Denominations:  
Barolo, Langhe

Imported by: Robert Rolls, The Wine Society

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Nebbiolo 2023 Langhe

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La Foia 2021 Barolo

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Arborina 2021 Barolo

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La Foia Riserva 2017 Barolo

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Nadia Curto  
Fraz. Annunziata, Borgata Ciotto 59, La Morra - (+39) 0173 506 40

nadia@vinicurto.it - www.vinicurto.it  
Instagram: nadiacurto

LA MORRA

## Rocche Costamagna

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Denominations:  
Barolo, Langhe

Imported by: Vinexus Ltd

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Nebbiolo 2024 Langhe

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Del Comune di La Morra 2022 Barolo

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Del Comune di La Morra 2021 Barolo

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Rocche dell'Annunziata 2022 Barolo

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Rocche dell'Annunziata 2021 Barolo

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Rocche dell'Annunziata 2020 Barolo

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Rocche Costamagna  
Via Vittorio Emanuele 8, 12064 La Morra - (+39) 0173 509 225

barolo@rocchecostamagna.it - www.rocchecostamagna.it  
Instagram: rocchecostamagna

LA MORRA

## Mauro Molino

---

Denominations:  
Barolo, Langhe

Imported by: Champagnes & Chateaux

---

Nebbiolo 2024 Langhe

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2021 Barolo

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Gallinotto 2021 Barolo

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Mauro Molino  
Fraz. Annunziata Gancia 11A, 12064 La Morra - (+39) 0173 500035

info@mauromolino - www.mauromolino.com  
Instagram: mauromolinowinery

LA MORRA

## Giulia Negri – Serradenari

---

Denominations:  
Barolo, Langhe

Imported by: Corney & Barrow

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Nebbiolo 2023 Langhe

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La Tartufaia 2022 Barolo

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Serradenari 2022 Barolo

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Marassio 2022 Barolo

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Giulia Negri - Serradenari  
Via Bricco del Dente 19, 12064 La Morra - (+39) 0173 50119

info@giulianegri.com - www.giulianegri.com  
Instagram: giulianegri\_serradenari

LA MORRA

## Cordero di Montezemolo

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Denominations:  
Barolo

Imported by: Eurowines

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Monfalletto 2022 Barolo

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Monfalletto 2021 Barolo

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Gattera 2021 Barolo

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Enrico VI 2021 Barolo

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Cordero di Montezemolo

Fr. Annunziata 67, 12064 La Morra – (+39) 0173 503 44

info@corderodimontezemolo.com- www.corderodimontezemolo

Instagram: corderodimontezemolowinery

LA MORRA

## Mauro Veglio

---

Denominations:  
Barolo, Langhe

Imported by: Berry Bros & Rudd

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2022 Barolo

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Paiallo 2022 Barolo

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Arborina 2022 Barolo

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Gattera 2022 Barolo

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Castelletto 2022 Barolo

---

Del Comune di Serralunga 2022 Barolo

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Mauro Veglio

Fraz. Annunziata - Cascina Nuova 50, 12064 La Morra (CN) - (+39) 0173 509 212

mauroveglio@mauroveglio.com - www.mauroveglio.com

Instagram: mauro\_veglio

NOVELLO

## Mauro Marengo

---

Denominations:  
Barolo, Barbaresco, Langhe

Imported by: Vinexus Ltd

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Nebbiolo 2023 Langhe

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Angela 2021 Barolo

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Angela 2022 Barolo

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Ravera 2021 Barolo

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Ravera 2022 Barolo

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Mauro Marengo  
Loc. San Grato 1, 12060 Novello - (+39)0173 731 198  
info@mauromarengovini.com - www.mauromarengovini.com  
Instagram: marengomaurovini

NOVELLO

## Le Strette

---

Denominations:  
Barolo, Nebbiolo d'Alba

Imported by: Wanderlust Wines Ltd

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Pasinot Superiore 2022 Nebbiolo d'Alba

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Del Comune di Novello 2020 Barolo

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Bergeisa 2021 Barolo

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Bergera Pezzole 2021 Barolo

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Bergera Pezzole 2019 Barolo

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Corini Pallaretta 2019 Barolo

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Le Strette  
Via Le Strette 1/F, 12060 Novello - (+39) 0173 744 002  
lestrette@lestrette.com - www.lestrette.com  
Instagram: Savio.daniele\_lestrette

CASTIGLIONE FALLETTO

## Vietti

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Denominations:  
Barolo, Langhe

Imported by: Hallgarten

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Perbacco 2023 Langhe Nebbiolo

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2021 Barolo

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Monvigliero 2021 Barolo

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Ravera 2021 Barolo

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Brunate 2021 Barolo

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Lazzarito 2021 Barolo

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Vietti

Piazza Vittorio Veneto 5, Castiglione Falletto - (+39) 0173 628 25

info@vietti.com - www.vietti.com

Instagram: vietti\_winery

CASTIGLIONE FALLETTO

## Poderi Fogliati

---

Denominations:  
Barolo

Imported by: Berry Bros & Rudd

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Treturme 2021 Barolo

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Bussia 2021 Barolo

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Poderi Fogliati

Via Pugnane 8, 12060 Castiglione Falletto - (+39) 333 323 0401

info@poderifogliati.it - www.poderifogliati.it

Instagram: fogliatiwines

CASTIGLIONE FALLETTO  
**Giovanni Sordo**

---

Denominations:  
Barolo, Langhe

Imported by: Woodwinters

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Nebbiolo 2023 Langhe

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2021 Barolo

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Monprivato 2015 Barolo

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Monvigliero 2013 Barolo

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Gabutti Riserva 2008 Barolo

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Rocche di Castiglione 2007 Barolo

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Giovanni Sordo  
Via Alba-Barolo 175, 12060 Castiglione Falletto - (+39) 0173 628 53

marketing@sordogiovanni.it - www.sordowines.com  
Instagram: sordowine

CASTIGLIONE FALLETTO  
**Terre del Barolo**

---

Denominations:  
Barolo, Nebbiolo d'Alba, Langhe

Imported by: Guy Anderson Wines Ltd,  
Continental Food & Wine, LWC Drinks Ltd

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Nebbiolo 2023 Langhe (organic)

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Vinum Vita Est Nebbiolo 2023 Langhe

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2022 Nebbiolo d'Alba (organic)

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Vinum Vita Est 2021 Barolo

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2020 Barolo (organic)

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Terre del Barolo  
Via Alba-Barolo 8, 12060 Castiglione Falletto - (+39) 0173 262 053

info@terredelbarlo.com - www.terredelbarolo.com  
Instagram: terredelbarolo

CASTIGLIONE FALLETTO

## Monchiero

---

Denominations:  
Barolo, Langhe

Imported by: Ealing Wine Cellars

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Nebbiolo 2023 Langhe

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2023 Nebbiolo d'Alba

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Del Comune di Castiglione Falletto 2022 Barolo

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Rocche di Castiglia 2021 Barolo

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Monchiero  
Via Alba - Monforte 49, 12060 Castiglione Falletto (+39) 331 264 2758

monchierovini@monchierovini.it - www.monchierovini.it  
Instagram: monchierofratelli

CASTIGLIONE FALLETTO

## Livia Fontana

---

Denominations:  
Barolo, Langhe

Imported by: Vinexus Ltd

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Nebbiolo 2023 Langhe

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Fontanin 2021 Barolo

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Villero 2021 Barolo

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Bussia Riserva 2019 Barolo

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Livia Fontana  
Via Fontana 1, 12060 Castiglione Falletto - (+39) 0173 628 44

info@liviafontana - www.liviafontana.it  
Instagram: liviafontanawinery

CASTIGLIONE FALLETTO

## Arnaldo Rivera

---

Denominations:  
Barolo

Imported by: Astrum Wine Cellars

---

Undicicomuni 2021 Barolo

---

Cannubi 2021 Barolo

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Ravera 2021 Barolo

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Bussia 2021 Barolo

---

Arnaldo Rivera

Terre del Barolo, Via Alba-Barolo 8, 12060 Castiglione Falletto - (+39) 0173 262 053

info@arnaldorivera.com - www.arnaldorivera.com

Instagram: arnaldorivera\_ar

CASTIGLIONE FALLETTO

## Brovia

---

Denominations:  
Barolo

Imported by: Raeburn Fine Wines

---

Rocche di Castiglione 2021 Barolo

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Villero 2021 Barolo

---

Brea Vigna Ca' Mia 2021 Barolo

---

Brovia

Via del Grosso 5, 12060 Castiglione Falletto - (+39) 0173 628 52

info@brovia.net - www.brovia.net

Instagram: brovia\_winery

MONFORTE D'ALBA

## Domenico Clerico

---

Denominations:  
Barolo, Langhe

Imported by: Liberty Wines

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Capiisme-e Nebbiolo 2024 Langhe

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Del Comune di Monforte d'Alba 2021 Barolo

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Ginestra - Pajana 2021 Barolo

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Ginestra - Ciabot Mentin 2021 Barolo

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Bussia - Briccotto 2021 Barolo

---

Domenico Clerico  
Borgata Manzoni 67, 12065 Monforte d'Alba - (+39) 0173 781 71  
Giorgia@domenicoclerico.com – www.domicoclerico.com  
Instagram: domenicoclerico\_winery

MONFORTE D'ALBA

## Giacomo Fenocchio

---

Denominations:  
Barolo, Langhe

Imported by: Armit Wines

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Nebbiolo 2024 Langhe

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Castellero 2021 Barolo

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Bussia 2021 Barolo

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Cannubi 2022 Barolo

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Giacomo Fenocchio  
Loc. Bussia 72, 12065 Monforte d'Alba - (+39) 0173 786 75  
claudio@giacomofenocchio.com - www.giacomofenocchio.com  
Instagram: giacomofenocchio

MONFORTE D'ALBA

## Silvano Bolmida

---

Denominations:  
Barolo

Imported by: Savage Selection

---

Le Coste di Monforte 2021 Barolo

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Bussia 2021 Barolo

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Del Comune di Monforte d'Alba Riserva 2019 Barolo

---

Silvano Bolmida  
Loc. Bussia 30, 12065 Monforte d'Alba - (+39 348 5923 636  
info@silvanobolmida.it - www.silvanobolmida.it  
Instagram: silvanobolmida\_bussia

MONFORTE D'ALBA

## Amalia Cascina in Langa

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Denominations:  
Barolo

Imported by: Jeroboams Ltd

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Le Coste di Monforte 2019 Barolo

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Le Coste di Monforte 2020 Barolo

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Le Coste di Monforte 2021 Barolo

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Bussia Vigna Fantini 2019 Barolo

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Bussia Vigna Fantini 2020 Barolo

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Bussia Vigna Fantini 2021 Barolo

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Amalia Cascina in Langa  
Loc. Sant'Anna 85, 12065 Monforte d'Alba - (0173) 789 013  
info@cascinaamalia.it - www.cascinaamalia.it  
Instagram: amaliacascinainlanga

MONFORTE D'ALBA

## Fortemasso

---

Denominations:  
Barolo, Langhe

Imported by: Milestone Wines

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Nebbiolo 2024 Langhe

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Del Comune di Monforte d'Alba 2022 Barolo

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Castelletto 2020 Barolo

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Castelletto Riserva 2019 Barolo

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MONFORTE D'ALBA

## Réva

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Denominations:  
Barolo, Langhe

Imported by: Friarwood

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Nebbiolo 2024 Langhe

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2022 Barolo

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Cerretta 2022 Barolo

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Ravera 2021 Barolo

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MONFORTE D'ALBA

## Conterno Fantino

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Denominations:  
Barolo, Langhe

Imported by: **Passione Vino**

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**Ginestrino 2023 Langhe Nebbiolo**

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**Castelletto Vigna Pressenda 2021 Barolo**

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**Mosconi Vigna Ped 2021 Barolo**

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MONFORTE D'ALBA

## Parusso

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Denominations:  
Barolo, Langhe, Metodo Classico

Imported by: **Petersham Cellar**

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**100 Mesi Extra Brut 2015 Metodo Classico**

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**Èl Sartu' 2023 Langhe Nebbiolo**

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**Bussia 2021 Barolo**

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**Bussia Vigna Munie Riserva 2015 Barolo**

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**Bussia Vigna Rocche Riserva 2003 Barolo**

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SERRALUNGA D'ALBA

## Massolino

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Denominations:  
Barolo, Barbaresco, Langhe

Imported by: Liberty Wines

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2023 Langhe Nebbiolo

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2022 Barbaresco

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Albesani 2022 Barbaresco

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2021 Barolo

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Margheria 2021 Barolo

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SERRALUNGA D'ALBA

## Mario Cordero

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Denominations:  
Barolo, Barbaresco, Langhe

Looking for UK Representation

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Bèch Nebbiolo 2023 Langhe

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Valentino 2022 Barolo

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Valentino 2021 Barolo

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SERRALUNGA D'ALBA

## Rivetto dal 1902

Denominations:

Barolo, Langhe, Nebbiolo d'Alba

Imported by: Ellis of Richmond

Nebbiolo 2023 Langhe

Vigna Lirano 2023 Nebbiolo d'Alba

Del Comune di Serralunga 2022 Barolo

Briccolina 2020 Barolo

Leon Riserva 2019 Barolo

Rivetto dal 1902  
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SERRALUNGA D'ALBA

## Ettore Germano

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Imported by: Astrum Wine Cellars

Rosanna Rose' Extra Brut NV Metodo Classico

Del Comune di Serralunga d'Alba 2021 Barolo

Cerretta 2020 Barolo

Vignarionda 2020 Barolo

Lazzarito Riserva 2019 Barolo

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SERRALUNGA D'ALBA  
**Giovanni Rosso**

Denominations:  
Barolo, Langhe

Imported by: Berry Bros & Rudd

Ester Canale Rosso Nebbiolo 2023 Langhe

2021 Barolo

Del Comune di Serralunga d'Alba 2021 Barolo

Serra 2021 Barolo

Cerretta 2021 Barolo

Vignarionda Ester Canale 2021 Barolo

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## Walk Around Tasting

\* Looking for representation

1. Ar.Pe.PE, Sassella Stella Retica 2022 Valtellina Superiore (table 1)

Vineyard name: Sassella

First year of production: 1992

Total surface: 9.5ha

Vine age: 50 years on average

Density: 5,500 -6,000 vines/ha

Certification: Agricoltura Integrata Mis. 10 Regione Lombardia

Soil type: sandy

Training system: guyot system Simonit

Variety/clone: Chiavennasca

Rootstock: 420A

Vinification: fermentation in 50hl tronconic oak casks with selected indigenous yeast with regular pumping-overs. Total skin contact 103 days. MLF in 50hl tronconic oak casks. Aged for 12 months in 50hl oak casks followed by 12 months in bottle.

ABV: 13.5%

2. Nino Negri\*, Vigna Fracia 2020 Valgella Valtellina Superiore (table 2)

Vineyard name: Vigna Fracia

First year of production: 1995

Total surface: 6ha

Vine age: at least 25 years.

Density: 4,000 vines/ha

Certification: Agricoltura Integrata

Soil type: Edolo blue schist with sandy limestone

Training system: guyot system Simonit.

Variety/clone: massal selection of Chiavennasca

Rootstock: 420A

Vinification: fermentation in stainless steel with selected yeast with pumping-overs and rack-and-return. Total skin contact 15 days. MLF in stainless steel. Aged for 12 months in 50-80hl oak casks followed by 36 months in bottle.

ABV: 13.5%

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3. **Produttori Nebbiolo di Carema Riserva 2020 Carema (table 3)**  
**Commune:** Carema  
**Vineyard name:** several tiny plots of 0.5 to 1ha with full south exposure  
**First year of production:** 1974  
**Total surface:** 15ha  
**Vine age:** 40-50 years  
**Soil type:** sandy soils with a high portion of minerals  
**Training system:** pergola  
**Variety/clone:** CVT 380, CVT423  
**Vinification:** fermentation by selected yeast in concrete and stainless steel tanks and with 30-35 days on the skins and batches of 15-20 days on the skins. Total of 15 days on the fine lees. Aged I 15-35hl large oak casks for at least 24 months and 12 in bottle.

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4. **Cantina Comero, 2021 Sizzano (table 4)**  
**Vineyard name:** Vigneto San Giuseppe, Vigneto Priosa  
**First year of production:** 2011  
**Total surface:** 0.6ha  
**Varieties:** 70% Nebbiolo, 30% Vespolina  
**Vine age:** 1970 and partially replanted in 2010  
**Density:** 3,500 vines/ha  
**Certification:** organic  
**Soil type:** deep clay soils  
**Training system:** guyot  
**Variety/clone:** several clones from the 1970, predominantly Cobiacono  
**Rootstock:** Kober5BB  
**Vinification:** fermentation in stainless steel without temperature control with selected yeast. Total skin contact for Nebbiolo 42 days, Vespolina 14 days. Main extraction open and closed pumping-overs and rack-and-returns for as far as necessary to lower the temperature in the tank. Spontaneous MLF in stainless steel. Aged for three months on the fine lees, 24 months in 10hl oak casks and 24 months in bottle.  
**ABV:** 13%

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5. **Vigneti Costacurta\* 2021 Ghemme (table 4)**  
**Commune:** Ghemme  
**Vineyard name:** Rossini  
**Varieties:** 100% Nebbiolo  
**First year of production:** 2010  
**Total surface:** 0.5ha  
**Vine age:** 15 years  
**Density:** 4,000 vines/ha  
**Soil type:** clay soils of alluvial-glacial origin with a high mineral content  
**Training system:** guyot  
**Variety/clone:** Cobiacono (CVT-C2) and other clones  
**Rootstock:** 420A, Kober 5BB, SO4  
**Vinification:** fermentation with selected yeast in stainless steel tanks. Pumping-overs 3 times daily for the first 2 weeks, the 1-2 daily in the third week. Total skin contact 3 weeks. MLF in stainless steel tanks with 4 months on the fine lees. Aged for 24 months in 10hl untoasted French oak casks, followed by 12 months in bottle.  
**ABV:** 13.5%

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6. **Bianchi, Valferana 2023 Gattinara (table 5)**  
**Commune:** Gattinara  
**Vineyard name:** Valferana  
**Variety:** Nebbiolo  
**First year of production:** 1985  
**Total surface:** 1.6ha  
**Vine age:** vines planted in 1962, 1972, 1980  
**Density:** 4,400 vines/ha  
**Certification:** in organic conversion  
**Soil type:** ferrous porphyry of volcanic origin  
**Training system:** guyot  
**Variety/clone:** Lampia, Picotener  
**Rootstock:** unknown  
**Vinification:** spontaneous fermentation in concrete tank without temperature control, and with open-air pumping-overs twice daily. Total skin contact 25 days. MLF in concrete tanks. Aged for 24 months in 15hl French oak casks, followed by 12 months in bottle.  
**ABV:** 13%

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7. **Travaglini 2022 Gattinara (Table 6)**  
**Commune:** Gattinara  
**First year of production:** 1967  
**Vine age:** 40 years  
**Density:** 4,000 - 5,000 vines/ha  
**Soil type:** rocky soils of volcanic origin  
**Training system:** guyot  
**Variety/clone:** Spanna 141, 142, 36, 63, 71, 415  
**Rootstock:** Rupestris du Lot, 1103 Paulsen, 110 Richter  
**Vinification:** Fermentation with selected yeast in stainless steel tanks with 30 days of skin contact. 1-2 pumping-overs daily. MLF in stainless steel tanks and two months on the fine lees. 90% of the wine was aged for 42 months in large Slavonian oak cask, 10% was aged for 8 months in used French barriques, followed by 10 months in bottle  
**ABV:** 13.5%

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8. **Paride Iaretti\*, Pietro 2020 Gattinara (table 7)**  
**Commune:** Gattinara  
**Vineyard name:** blend of several vineyards  
**First year of production:** 2007  
**Total surface:** 1.5ha  
**Vine age:** between 20 and 40 years  
**Density:** 3,300 vines/ha  
**Soil type:** of volcanic origin with iron and porphyry elements  
**Training system:** Guyot  
**Variety/clone:** 415, 130  
**Rootstock:** Paulsen, Kober  
**Vinification:** fermented with selected yeast in temperature-controlled stainless steel tanks with daily pumping-overs. Total skin contact of 30 days. MLF in stainless steel. Aged for 36 months in French oak tonneaux followed by 6 months in bottle.  
**ABV:** 14%

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9. **DEA\*, Prodoos Prüent Superiore 2023 Valli Ossolane (table 8)**  
**Vineyard name:** vineyards in the commune of Fomarco and Trontano  
**Total surface:** 2ha  
**Altitude:** between 360 and 420m asl  
**Vine age:** 15-20 years on average  
**Soil type:** pre-alpine  
**Training system:** guyot and Toppia (pergola)  
**Variety/clone:** Prüent  
**Vinification:** fermentation with selected indigenous yeast in stainless steel. Total skin contact 8 days. Aged for at least nine months on the fine lees in stainless steel. Spontaneous MLF. Aged for 12 months in 50hl oak casks followed by 12 months in bottle.

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10. **Cantina di Tappia\*, Nebbiolo Superiore "Prüent" 2023 Valli Ossolane (table 8)**  
**Commune:** Tappia Villadossola  
**First year of production:** 2005  
**Total surface:** 5.5ha  
**Variety/clone:** Prüent (Nebbiolo)  
**Vine age:** parts planted in 1990, 2005 and 2015  
**Vine density:** 3,500 vines/ha  
**Soil type:** pre-alpine  
**Training system:** guyot  
**Rootstock:** 420A  
**Vinification:** spontaneous fermentation in stainless steel at 27C with pumping-overs and rack-and-returns. Total skin contact 15 days and six months on the fine lees. MLF in oak. Aged for 12 months large oak casks, followed by six months in bottle.  
**ABV:** 13.5%

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11. **Ca' da l'Era\*, Nebbiolo Superiore "Prüent" 2023 Valli Ossolane**  
**Commune:** Pieve Vergonte  
**First year of production:** 2016  
**Total surface:** 2.5ha  
**Variety/clone:** Prüent (Nebbiolo)  
**Vine age:** 18 years on average  
**Vine density:** 2,500 vines/ha  
**Soil type:** morainic, with alluvial sediments and pebbles  
**Training system:** guyot and Toppia (pergola)  
**Rootstock:** Gravesac, SO4  
**Vinification:** fermentation in stainless steel with selected yeast and with 3 daily pumping-overs and submerged cap maceration. Aged for one month on the fine lees, followed by seven months in stainless steel and three months in bottle.  
**ABV:** 13%

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12. Cantine Garrone, Nebbiolo Superiore Prünent 2023 Valli Ossolane (table 9)

**Vineyard name:** grapes come from various vineyards

**First year of production:** 1994

**Total surface:** 1.5ha

**Vine age:** more than 40 years, some vines of 100+ years on their own rootstocks

**Density:** 2,000 vines/ha

**Soil type:** sandy soils of glacial and moraine origin

**Training system:** Pergola Toppia

**Variety/clone:** Prünent

**Vinification:** fermentation triggered by a pied de cuve of indigenous yeast in temperature-controlled stainless steel tank at 25C and with 1 pumping-over every four hours. Total skin contact 15 days. MLF in stainless steel tank and aged for 12 months in 20hl oak casks followed by 6 months in bottle.

**ABV:** 13.5%

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13. Odilio Antoniotti 2020 Bramaterra (table 9)

**Commune:** Bramaterra

**First year of production:** 1978

**Total surface:** 6ha

**Vine age:** 50 years

**Density:** 4,500 vines/ha

**Soil type:** decomposed volcanic soils with porphyry

**Training system:** guyot

**Variety/clone:** cò bianco, 423, 142, 71

**Rootstock:** 420A, Kober, 1103P, Gravesac

**Vinification:** spontaneous fermentation in concrete tanks built into the ground in 1902 with daily pumping-overs. Total skin contact time 21 days. MLF in large oak casks. Aged for 36 months in 12.5 and 25hl French oak casks followed by six months in bottle.

**ABV:** 13%

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14. Le Pianelle, Robino 2020 Bramaterra (table 10)

**Commune:** Bramaterra

**Vineyard name:** Robino

**First year of production:** 2018

**Total surface:** 1.5ha

**Vine age:** 19 years

**Density:** 4,500 vines/ha. 4

**Soil type:** sandy soils of marine origin

**Training system:** guyot

**Variety/clone:** Picotendro and Chiavennasca

**Rootstock:** Gravesac

**Vinification:** spontaneous fermentation in concrete at 22-26°C with few punching-downs and hardly any pumping-overs, and 1 rack-and-return. MLF in stainless steel. Aged on the fine lees for 10 months, followed by 18 months in 15hl Slavonian oak casks and 36 months in bottle.

**ABV:** 13.5%

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15. Hilberg-Pasquero\*, Sul Monte Riserva 2022 Roero (table 11)

**Vineyard name:** Monteforch

**First year of production:** 2006

**Total surface:** 1.5ha

**Vine age:** 30 years

**Density:** 4,000 vines/ha

**Certification:** bio-ergodynamic

**Soil type:** marl with white clay

**Training system:** Guyot

**Variety/clone:** 60% Lampia, 40% Michet (massal selection)

**Rootstock:** 420A

**Vinification:** Spontaneous fermentation in stainless steel and tronconic oak cask with gentle pumping-overs. Total skin contact 2 weeks. MLF in 20hl oak casks. Aged on the fine lees for 2.5 years in large oak casks, followed by 6 months in bottle

**ABV:** 14.5%

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16. Valfaccenda, Rosso 2023 Roero (table 12)

**Vineyard name:** MGA Monpellini (Canale), MGA Valmaggione (Loreto/Vezza d'Alba)

**First year of production:** 2010

**Total surface:** 1.7ha

**Vine age:** 15, 25 and 70 years

**Density:** from 4,700 to 8,000 vines/ha

**Certification:** certified organic

**Soil type:** sandy

**Training system:** Guyot

**Variety/clone:** CN142, CN185

**Rootstock:** Kober 5BB, SO4

**Vinification:** spontaneous fermentation in concrete and stainless steel tanks without temperature control. Extraction method is pumping-over followed by cappello sommerso/submerged cap. Total skin contact from 3 to 8 weeks. MLF in large oak casks, with 2 weeks on the lees. Aged for 12 months in large oak casks, 6 in concrete and at least 6 in bottle.

**ABV:** 13.5%

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17. Cascina Fornace, Sreja Riserva 2014 Roero (table 12)

**Commune:** Santo Stefano

**Vineyard name:** Sreja

**First year of production:** 2014

**Total surface:** 0.2ha

**Vine age:** 70 years

**Density:** 6,000 vines/ha

**Certification:** certified organic

**Soil type:** sandy soils with a high rock content

**Training system:** guyot

**Variety/clone:** unknown

**Rootstock:** rupestris

**Vinification:** spontaneous fermentation in concrete tank without temperature control and with 2 pumping-overs per day. Total skin contact time 14 days. MLF in barriques. Aged for 1 year in barriques, 8 months in concrete tanks and 4-5 years in bottle.

**ABV:** 13.5%

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18. Alberto Oggero, Coste 2023 Roero (table 13)

**Commune:** Santo Stefano Roero

**Vineyard name:** 1930Anime

**First year of production:** 1930

**Total surface:** 1.5ha

**Vine age:** 80 - 90 years

**Density:** 10,000 vines/ha

**Certification:** certified organic

**Soil type:** predominantly sandy

**Training system:** guyot

**Variety/clone:** manual graft with cuttings obtained from massal selection.

**Vinification:** spontaneous fermentation in stainless steel with initially pumping-overs followed by cappello sommerso (submerged cap) for 30 days. After racking the wine stays for 12 months on the fine lees in large oak casks were also the MLF happens. Aged for 12 months in large oak casks followed by 6 months in bottle.

**ABV:** 14%

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19. Stefano Occhetti, Sanche' 2023 Roero (table 14)

**Vineyard name:** Sanche'

**First year of production:** 2019

**Total surface:** 0.6ha

**Vine age:** 75 years

**Certification:** organic

**Soil type:** 40% sand with 40% limestone and 10% clay

**Training system:** guyot

**Vinification:** spontaneous fermentation in oak cask and stainless steel tank at 25-26C. Two pumping-overs daily. Total skin contact 35 days with submerged cap. MLF in oak cask. Aged for 16 months in used tonneaux and barriques, followed by three months in bottle.

**ABV:** 14%

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20. Scarpa, Bric du Nota 2023 Langhe Nebbiolo (table 15)

**First year of production:** 1996

**Total surface:** 2ha

**Vine age:** 30 years

**Density:** 4,600 vines/ha

**Soil type:** predominantly sandy and rich in mineral salts

**Training system:** guyot

**Vinification:** fermentation with selected yeast in 54hl tronconic oak casks and with 2 manual pumping-overs daily. Total skin contact time 21 days. MLF in stainless steel tanks. Aged for 12 months in 45hl French Allier oak casks, and 6 months in bottle.

**ABV:** 14%

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21. **Piazzo Comm Armando, Rizzi - Vigna Fratin 2021 Barbaresco (Table 17)**

**Commune:** Alba

**Vineyard name:** Rizzi - Fratin

**First year of production:** 1988

**Total surface:** 2ha

**Vine age:** 40 years

**Density:** 4,500 vines/ha

**Soil type:** marl with pockets of sand

**Training system:** guyot

**Variety/clone:** Lampia

**Rootstock:** Kober 5BB

**Vinification:** fermentation with selected yeast in stainless steel at 26C and 15 days on the skins. Pumping-overs twice a day. MLF in stainless steel. Aged for 12 months in large Slavonian oak casks.

**ABV:** 14.5%

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22. **Musso, Pora Riserva 2019 Barbaresco (table 18)**

**Commune:** Barbaresco

**Vineyard name:** Pora

**First year of production:** 1960

**Total surface:** 3.5ha

**Vine age:** 85 years

**Density:** 4,500 vines/ha

**Soil type:** calcareous clay

**Training system:** guyot

**Variety/clone:** most recent planted part NR142

**Rootstock:** Kober5BB

**Vinification:** fermentation with selected yeast in stainless steel tanks at 25-28C and with daily pumping-overs. Total time on the skins 30 days. MLF in stainless steel and 45 days in total on the fine lees. Aged for 12 months in 50hl Austrian oak casks, and 12 months in Austrian and French 25hl Oak casks, followed by 12 months in bottle.

**ABV:** 14.5%

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23. **Albino Rocca, Angelo 2020 Barbaresco (table 19)**

**Commune:** Barbaresco and San Rocco Seno d'Elvo

**First year of production:** 2013

**Certification:** The Green experience - [www.thegreenexperience.it](http://www.thegreenexperience.it)

**Soil type:** Tortonian and Serravallian calcareous clay

**Training system:** Guyot

**Vinification:** temperature-controlled fermentation at 27C in tronconic oak with selected yeast and with 30-40 days of skin contact. 4 pumping-overs per day during the first half, 2 daily after. MLF in oak casks. Aged for 24 months in 20hl oak casks and 2 years in bottle.

**ABV:** 14.5%

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24. **Giuseppe Cortese, Rabaja' 2022 Barbaresco (table 20)**

**Commune:** Barbaresco

**Vineyard name:** Rabaja'

**First year of production:** 1971

**Total surface:** 4ha

**Vine age:** 50 years on average

**Certification:** Green Experience

**Soil type:** calcareous clay

**Training system:** guyot

**Vinification:** spontaneous fermentation in concrete tanks, with 4-5 months on the skins and regular pumping-overs. MLF in concrete and oak cask. Aged for 22 months in old large Slavonian oak casks, followed by at least 14 months in bottle.

**ABV:** 14.5%

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25. **Fletcher Wines 2023 Barbaresco (table 21)**

**Commune:** Barbaresco

**Vineyard name:** Faset

**First year of production:** 2009

**Total surface:** 1ha

**Vine age:** 35 years

**Density:** 4,000 vines/ha

**Soil type:** calcareous clay

**Training system:** guyot

**Variety/clone:** several Nebbiolo clones

**Vinification:** spontaneous fermentation in open fermenters without temperature control and with three weeks on the skins. Main extraction method punging-down once a day. Left on the lees for 1 month and aged in old barrels for 12 months, followed by min. 3 months in bottle.

**ABV:** 14.5%

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26. Cisa Asinari dei Marchesi di Gresy, Camp Gros Riserva 2014 Barbaresco (table 22)

**Commune:** Barbaresco

**Vineyard name:** Camp Gros

**First year of production:** 1978

**Total surface:** 2.58 ha

**Vine age:** circa 50 years

**Density:** 3,700 vines/ha

**Soil type:** calcareous marl

**Training system:** guyot

**Variety/clone:** Lampia, Rosè

**Rootstock:** Kober 5BB

**Vinification:** fermentation with selected yeast in 70hl stainless steel tanks with daily pumping-overs and rack-and-returns. Total skin contact 40 days. MLF concrete tanks. The wine stays for 3 months on the fine lees. Aged for 12 months in French oak barriques followed by 16 months in Slavonian oak casks.

**ABV:** 14.5%

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27. Manuel Marinacci\*, Rocche Massalupo 2021 Barbaresco (table 23)

**Vineyard name:** Rocche Massalupo

**First year of production:** 2004

**Total surface:** 1.1ha

**Vine age:** between 10 -30 years

**Density:** 4,000 vines/ha

**Soil type:** calcareous marl with a tiny percentage of clay

**Training system:** guyot

**Variety/clone:** Michet

**Rootstock:** Kober 5BB, SO4

**Vinification:** spontaneous fermentation in concrete tank at 30C. 2 open-air pumping-overs daily for the first 15 days. Aged for 30 months in 25-35hl French and Slavonian oak casks followed by 3 months in bottle.

**ABV:** 14%

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28. Dante Rivetti\*, Rivetti 2020 Barbaresco (table 24)

**Commune:** Neive

**Vineyard name:** Rivetti

**First year of production:** 2020

**Total surface:** 3ha

**Vine age:** 30 years

**Density:** 4,500 vines/ha

**Soil type:** Calcareous and sandy soils

**Training system:** guyot

**Variety/clone:** Nebbiolo AT185

**Rootstock:** K5BB

**Vinification:** fermentation with selected yeast in temperature-controlled stainless steel at 28-30C and wetting of the cap every 6 hours. Total skin contact time 12 days. MLF in stainless steel and aged in 50hl Slavonian oak casks for 24 months, followed by 12 months in bottle.

**ABV:** 14.5%

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29. Sottimano, Curra' 2020 Barbaresco (table 25)

**Commune:** Neive

**Vineyard name:** Curra'

**First year of production:** 1995

**Total surface:** 1.5ha

**Vine age:** 50-60 years

**Certification:** organic

**Soil type:** calcareous clay

**Training system:** guyot

**Vinification:** spontaneous fermentation with 2-3 weeks of submerged cap. Aged for 18 months in large oak casks on the fine lees, followed by 18 months in large oak casks and concrete tanks, followed by 6-9 months in bottle.

**ABV:** 14%

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30. F.lli Giacosa\*, Basarin Vigna Gianmate' 2020 Barbaresco (table 26)

**Commune:** Neive

**Vineyard name:** Basarin Vigna Gianmate'

**First year of production:** 2018

**Total surface:** 3ha

**Vine age:** 25 years

**Density:** 4,000 vines/ha

**Soil type:** marl and clay

**Training system:** guyot

**Vinification:** fermentation with selected yeast in temperature-controlled stainless steel tanks at 28C. Total skin contact of 40 days. MLF in stainless steel tanks. Aged for two years in large oak casks and barriques, followed by a year in bottle.

**ABV:** 15%

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31. Cascina Vano\*, Il Pilone Riserva 2021 Barbaresco (table 27)

**Commune:** Neive

**Vineyard name:** Rivetti MGA

**First year of production:** 2015

**Total surface:** 1ha

**Vine age:** 40-45 years

**Density:** 3,400 vines/ha

**Certification:** certified SQNPI

**Soil type:** loam

**Training system:** Guyot

**Rootstock:** Kober 5BB, SO4

**Vinification:** spontaneous fermentation in stainless steel tanks at 20°C, with a total skin contact of 30 days with cappello sommerso (submerged cap). Aged for 36 months in 30hl Slavonian oak casks.

**ABV:** 14.5%

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32. Ca del Baio, Autinbej 2022 Barbaresco (table 28)

**Vineyard name:** grapes come from Marcarini, Ferrere and Montersino

**First year of production:** 2014

**Total surface:** 3ha

**Vine age:** 15-18 years

**Density:** 4,000 vines/ha

**Certification:** Green Experience

**Soil type:** grey marl and calcareous and sandy clay

**Training system:** guyot

**Variety/clone:** Lampia

**Vinification:** spontaneous fermentation triggered by a pied de cuve in temperature-controlled stainless steel tanks. Total skin contact of 30 days. MLF in large oak cask and aged for 24 months in 50hl oak casks followed by 6 months in bottle.

**ABV:** 14.5%

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33. Francesco Versio 2023 Barbaresco (table 29)

**Vineyard name:** San Cristoforo, Curra', Albesani, Staderi

**First year of production:** 2013

**Total surface:** 2ha

**Vine age:** 28 years on average

**Density:** 4,500 vines/ha

**Certification:** organic

**Soil type:** calcareous marl interspersed with sand and loam

**Training system:** guyot

**Variety/clone:** Lampia, Michet

**Rootstock:** Kober 5BB, SO4, Rupestris du Lot, and others unknown

**Vinification:** spontaneous fermentation in stainless steel tank at 25-28C with few pumping-overs at the beginning to 3 per day at the middle of fermentation and 1 a day at the end. MLF in stainless steel and concrete tank. Aged for 13 months in large oak casks, followed by 8 months in bottle.

**ABV:** 14.5%

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34. Sassi San Cristoforo\*, San Cristoforo 2019 Barbaresco (table 29A)

**Commune:** Neive

**Vineyard name:** San Cristoforo

**First year of production:** 2003

**Total surface:** 1ha

**Vine age:** 25 years

**Density:** 4,500vines/ha

**Soil type:** Calcareous clay interspersed with blue marl

**Training system:** guyot

**Variety/clone:** Lampia

**Rootstock:** Kober 5BB

**Vinification:** fermentation with selected yeast in stainless steel tank at 26C and with 3 pumping-overs daily. Total skin contact time 30 days. MLF in stainless steel. Aged for 12 months in barriques, 12 months in large oak casks followed by 3 years in bottle.

**ABV:** 14%

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35. Paitin, Albesani 2022 Barbaresco (table 5)

**Commune:** Neive

**Vineyard name:** Albesani

**First year of production:** 2021

**Total surface:** 0.61ha

**Vine age:** 1978, 1990

**Density:** 4,000 vines/ha

**Certification:** in organic conversion

**Soil type:** Sant'Agata marl with a high limestone concentration

**Training system:** guyot

**Variety/clone:** mostly Lampia

**Rootstock:** unknown

**Vinification:** spontaneous fermentation in stainless steel tanks at 26C with two short pumping-overs for the first two weeks followed by submerged cap. Total skin contact time of 40 days. MLF in stainless steel. Aged for 18 months in 25hl Slavonian oak casks, followed by 14 months in bottle.

**ABV:** 14%

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36. Vite Colte Barolo, Spezie Riserva 2016 Barbaresco (table 40)

**Vineyard name:** grapes come from various Barbaresco vineyards

**First year of production:** 2008

**Total surface:** 1.3ha

**Vine age:** 30 years

**Density:** 4,000 vines/ha

**Certification:** Lotta integrata (sustainable)

**Soil type:** Sant'Agata Fossil marls with pockets of roughly textured clay

**Training system:** guyot

**Variety/clone:** Lampia, Michet

**Rootstock:** 420A

**Vinification:** fermentation with selected yeast in stainless steel with 2 pumping-overs daily. MLF in stainless steel tank. Total skin contact 30 months followed by 24 months in bottle.

**ABV:** 14.5%

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37. Elvio Cogno, Montegrilli 2024 Langhe Nebbiolo (table 48)

**First year of production:** 2013

**Total surface:** 1.4ha

**Vine age:** 14 years

**Density:** 4,000 vines/ha

**Certification:** SNQP

**Soil type:** sandy

**Training system:** guyot

**Vinification:** spontaneous fermentation in temperature-controlled stainless steel and with automatic pumping-overs. Total skin contact six days. Kept on the fine lees for 60 days and aged in stainless steel for eight months followed by six months in bottle

**ABV:** 13.5%

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38. Scarzello 2023 Langhe Nebbiolo (table 45)

**Commune:**

**First year of production:**

**Total surface:**

**Vine age:**

**Density:**

**Certification:**

**Soil type:**

**Training system:**

**Variety/clone:**

**Rootstock:**

**Vinification:**

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39. Giulia Negri, Nebbiolo Pian delle Mole 2023 Langhe (table 57)

**Commune:** La Morra, Novello

**First year of production:** 2015

**Total surface:** 2.5ha

**Vine age:** 10-20 years

**Density:** 3,500 vines/ha

**Certification:** organic

**Soil type:** Sant'Agata laminated marl rich in sand

**Training system:** guyot poussard

**Variety/clone:** Lampia 142

**Rootstock:** SO4

**Vinification:** spontaneous fermentation in stainless steel without temperature control and with gentle pumping-overs twice daily. Total skin contact 20 days. MLF in wood and stainless steel. Kept on the lees for 10-12 months. Aged for 18 months in 60hl tronconic oak casks followed by three months in bottle.

**ABV:** 13.5%

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40. Terre del Barolo, Vinum Vita Est 2023 Langhe Nebbiolo (table 65)

**First year of production:** 2017

**Total surface:** 3ha

**Vine age:** 20 years on average

**Density:** 4,500 vines/ha

**Soil type:** calcareous clay

**Training system:** guyot

**Variety/clone:** Lampia and Michet

**Rootstock:** Kober 5BB, SO4, 110Richter, 1103 Paulsen (Rupestris Du Lot)

**Vinification:** fermentation with selected yeast in temperature-controlled stainless steel at 28°C with total skin maceration of between 6 to 8 days. Pumping-overs every 12 hours and MLF in stainless steel. Aged for appr. 8 months in concrete and stainless steel followed by six months in bottle.

**ABV:** 14.5%

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41. Silvano Bolmida, Frales 2023 Langhe Nebbiolo (table 72)

**Commune:** Monforte d'Alba

**First year of production:** 1999

**Total surface:** 1.5ha

**Vine age:** 15 years

**Density:** 5,000 vines/ha

**Soil type:** sandstone and marl

**Training system:** Guyot

**Rootstock:** 110Richter, SO4

**Vinification:** temperature-controlled fermentation in stainless steel with 10 days on the skins and automatic pumping-overs. MLF in stainless steel. Aged for eight months in barriques of second passage and six months in bottle.

**ABV:** 14%

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42. Conterno Fantino, Ginestrino 2023 Langhe Nebbiolo (table 76)

**First year of production:** 1984

**Total surface:** appr. 6ha

**Vine age:** average of 27 years

**Density:** 4,500-5,000 vines/ha

**Soil type:** loam with limestone and sand

**Training system:** guyot

**Variety/clone:** CVT 141, CVT 142, CN 71A, CN 111

**Rootstock:** 420A, 110 Richter, 1103 Paulsen, Kober 5BB

**Vinification:** spontaneous fermentation in stainless steel rotofermenter at 30C and with daily pumping-overs. Total time on the skins appr. 10 days. MLF in used French oak barriques and aged for eight months in used French oak casks followed by four months in bottle.

**ABV:** 14.5%

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43. Gian Luca Colombo, N.I.C.B.A.R.R.B 2022 Barolo (table 53)

**Vineyard name:** blend from Bricco Ambrogio, Roere di Santa MA

**First year of production:**

**Total surface:**

**Vine age:**

**Density:**

**Certification:**

**Soil type:**

**Training system:**

**Variety/clone:**

**Rootstock:**

**Vinification:** spontaneous fermentation with delicate pump-over and maceration with skin contact 30-34 days (submerged cap) depending on the vineyard plot. Aged in 20-25hl Austrian Oak for 18 months. No filtration, no clarification. Bottled in July 2024.

**ABV:** 14.5%

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44. Arnaldo Rivera, Undicicomuni 2022 Barolo (table 68)

**First year of production:** 2013

**Total surface:** 8ha (spread over 25 vineyards)

**Vine age:** 40 years on average

**Density:** 4,500 vines/ha

**Soil type:** loam, clay, sandy and calcareous soils

**Training system:** guyot

**Variety/clone:** Lampia and Michet

**Rootstock:** Kober 5BB, SO4, 110 Richter, 1103 Paulsen

**Vinification:** fermentation in temperature-controlled stainless steel tanks with selected yeast strains from own vineyards. Daily pumping-overs and with 20 days on the skins. MLF in old tonneaux. Aged in 10, 15 and 20hl large oak casks followed by 14 months in bottle.

**ABV:** 14.5%

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45. Ceretto 2021 Barolo (table 33)

**Commune:** from vineyards in Barolo, Castiglione Falletto, La Morra, Monforte d'Alba and Serralunga d'Alba.

**First year of production:** 1967

**Total surface:** 4ha

**Vine age:** average of 54 years

**Density:** 4,300 vines/ha

**Certification:** certified organic by Valoritalia

**Soil type:** calcareous clay

**Training system:** guyot

**Variety/clone:** 50% Michet, 50% Lampia

**Rootstock:** Kober 5BB

**Vinification:** fermentation triggered by a pied de cuve in temperature-controlled stainless steel with daily pumping-overs and with 25 on the skins. MLF in oak cask. Aged for 36 months in large French oak casks followed by 12 months in bottle.

**ABV:** 14.5%

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46. Mauro Sebaste\*, Tresuri' 2021 Barolo (table 34)

**Commune:** La Morra and Serralunga d'Alba

**Vineyard name:** blend of several vineyards

**First year of production:** 2009

**Total surface:** circa 2ha

**Vine age:** 25 years on average

**Density:** 4,400 vines/ha

**Soil type:** Sant'Agata marl in La Morra, more sandy soils in Serralunga d'Alba

**Training system:** guyot

**Variety/clone:** various

**Rootstock:** 420A, SO4

**Vinification:** fermentation with selected yeast in stainless steel tanks at 26C with one pump-over every 8 hours. Total skin contact circa 25 days. Aged for 24 months in 15hl French oak and 500l French oak tonneaux of 2nd and 3rd passage, followed by 6 months in bottle.

**ABV:** 15%

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47. Pio Cesare, Pio 2021 Barolo (table 36)

**Commune:** from vineyards in Serralunga, Monforte, Novello, La Morra & Grinzane Cavour

**First year of production:** 1881

**Total surface:** circa 18 ha

**Vine age:** average of 30 years

**Density:** 5,000 vines/ha

**Soil type:** calcareous clay and partly sandy

**Training system:** guyot

**Variety/clone:** Nebbiolo Michet and Lampia

**Rootstock:** 110 Richter, 420A, Rupestris du Lot, 157-11

**Vinification:** in stainless steel with temperatures going up to 28-30°C. Total skin contact 30 days and several months on the lees. Aged for two years in large French oak casks and a short period in barriques, followed by several months in concrete and one year in bottle.

**ABV:** 14.5%

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48. Réva 2021 Barolo (table 75)

**Commune:** from vineyards in Monforte d'Alba, Novello, Serralunga d'Alba, Grinzane Cavour

**First year of production:** 2010

**Total surface:** 2.2 ha

**Vine age:** 20-45 years

**Density:** 4,000 vines/ha

**Certification:** Sistema di Qualità Nazionale Produzione Integrata (SQNPI)

**Soil type:** Sant'Agata marl

**Training system:** guyot

**Variety/clone:** B10

**Rootstock:** 3309

**Vinification:** spontaneous fermentation aided with a pied de cuve in stainless steel at 26C and with regular pumping-overs and with 25 days on the skins. MLF in oak casks. Aged for 24 months in 75hl Stockinger oval casks followed by 14 months in bottle.

**ABV:** 14.5%

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49. Cascina Adelaide 2021 Barolo (table 39)

**First year of production:** 2020

**Vine age:** between 25 and 80 years

**Density:** 4,300 vines/ha

**Certification:** organic, but not certified

**Training system:**

**Variety/clone:**

**Rootstock:**

**Vinification:**

**ABV:**

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50. Sandrone, Le Vigne 2020 Barolo (table 47)

**Commune:** multi-communal blend

**Vineyard name:** Merli - Novello, Vignane - Barolo, Villero - Castiglione Falletto, Baudana - Serralunga d'Alba, Le Coste - Monforte d'Alba

**First year of production:** 1990

**Total surface:** 9ha

**Vine age:** 30 years on average

**Density:** 4,500 vines/ha

**Soil type:** marl and calcareous clay

**Training system:** guyot

**Variety/clone:** massal selection of Lampia and Michet

**Vinification:** spontaneous fermentation in open-top stainless steel tanks at 25 and 33°C extraction method pumping-overs and rack-and-return with total skin contact between 10 and 30 days. Aged for 26 months in 500l French oak tonneaux, followed by 18 months in bottle

**ABV:** 14.5%

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51. Giovanni Sordo 2020 Barolo (table 64)

**Commune:** Castiglione Falletto, Serralunga d'Alba, Monforte d'Alba, Barolo, Novello La Morra, Verduno, Grinzane Cavour

**First year of production:** 1970s

**Vine age:** average of 30 years

**Density:** 4,500 vines/ha

**Soil type:** Sant'Agata marl, Diano sandstone, Lequio formation and others

**Training system:** guyot

**Vinification:** Fermentation in temperature-controlled stainless steel tanks at 24°C with daily pumping-overs and rack-and-returns. Total skin contact circa 60 days. MLF in stainless steel tanks. Aged for 30 months in 50-100hl Slavonian oak casks followed by 12 months in bottle

**ABV:** 14%

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52. Castello di Verduno 2022 Barolo (table 35)

**Commune:** Verduno

**Vineyard name:** Massara

**First year of production:** 1967

**Total surface:** 1.3ha

**Vine age:** 48 years

**Soil type:** Sant'Agata marl with a high content of fossils

**Training system:** guyot

**Variety/clone:** massal selection

**Vinification:** spontaneous fermentation in stainless steel tank at 30°C and with daily manual punch-downs. Total skin contact 18 days. MLF in stainless steel tank. Aged for 28 months in 23hl Austrian oak casks, followed by 8 months in bottle,

**ABV:** 14%

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53. GD Vajra, Ravera 2022 Barolo (table 43)

**Commune:** Novello

**Vineyard name:** Ravera

**Certification:** certified organic

**Soil type:** marls of Tortonian origin mix with sandstones and clays of the Serravallian period

**Vinification:** fermented in tronconic oak casks with gentle punch-downs and with a total skin contact of 55 days using submerged cap. Spontaneous MLF in the following spring. Aged for 26 months in large Slavonian casks of 25 and 50 hectoliters.

**ABV:**

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54. Mauro Marengo Ravera 2022 Barolo (table 60)

**Commune:** Novello

**Vineyard name:** Ravera

**First year of production:** 2017

**Total surface:** 2ha

**Vine age:** 30 years

**Density:** 4,300 vines/ha

**Certification:** certified organic

**Soil type:** Sant'Agata Marl with fossils

**Training system:** Guyot

**Variety/clone:** Lampia

**Rootstock:** Kober and SO4

**Vinification:** spontaneous fermentation in stainless steel and with 35 days on the skins. 2-3 pumping-overs daily and submerged cap for 13 days. MLF in stainless steel tank and 8 months on the fine lees. Aged for 20 months in 25hl casks followed by 18 months in bottle.

**ABV:** 15%

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55. Giovanni Abrigo\*, Ravera 2021 Barolo (table 32)

**Commune:** Novello

**Vineyard name:** Ravera

**First year of production:** 2013

**Total surface:** 2ha

**Vine age:** average of 40 years

**Density:** 4,500 vines/ha

**Certification:** SQNPI Lotta Integrata

**Soil type:** Tortonian origin, composed of laminated Sant'Agata marl with fossils

**Training system:** guyot

**Variety/clone:** massal selection

**Rootstock:** Kober 5BB, SO4, 110 Richer

**Vinification:** sponaneous fermentation with a starter culture in temperature-controlled stainless steel tanks at 28C with 2 pumping-overs daily, 2 rack-and-returns in total and submerged cap post-fermentation. Total skin contact of 45 days. MLF in stainless steel and with 3 months on the fine lees. Aged for 23 months in 10, 25 and 30hl oak casks. Bottled March 2024.

**ABV:** 14.5%

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56. Le Strette, Bergera Pezzole 2021 Barolo (table 61)

**Commune:** Novello

**Vineyard name:** Bergera Pezzole

**First year of production:** 2003

**Total surface:** 1.4ha

**Vine age:** plots of 10, 25 and 41 years old vines

**Density:** 4,800 vines/ha

**Certification:** Viticoltura Integrata Sostenibile SQNPI

**Soil type:** mixed calcareous clay and sand

**Training system:** guyot

**Variety/clone:** Michet -Clones 63, 66, 111, 141, 423

**Rootstock:** 420a, Rupestris du Lot, 1161.49c, Gravesac 264, SO4 Kober 5BB

**Vinification:** fermentation in stainless 30-40hl tanks triggered by a pied de cuve. Daily pumping-overs and total skin contact of 30 days. MLF in stainless steel. Aged for 12 months in 225 and 300l barriques with max 20% new oak, 24 months in 10 and 20hl oak casks followed by at least eight months in bottle.

**ABV:** 15%

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57. Podere Luigi Einaudi, Cannubi 2021 Barolo (table 37)

**Commune:** Barolo

**Vineyard name:** Cannubi

**First year of production:** 1996

**Total surface:** 2.36ha

**Vine age:** plots of 64, 34 and 23 old vines

**Density:** 4,800 vines/ha

**Certification:** organic practices but uncertified.

**Soil type:** calcareous marl with grey laminated Sant'Agata clay (55% clay, 30% sand, 15% limestone)

**Training system:** guyot

**Rootstock:** 420A

**Vinification:** fermentation in unlined, concrete tanks with selected yeast and between 20-31C. Frequent pumping-overs and total skin contact of 22-25 days. MLF in concrete tanks. Kept on the fine lees for two to four months. Aged in large Slavonian oak casks followed by at least six to eight months in bottle.

**ABV:** 14.5%

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58. Marchesi di Barolo, Sarmassa 10 Anni 2015 Barolo (table 41)

**Commune:** Barolo

**Vineyard name:** Sarmassa

**First year of production:** 1976

**Total surface:** 3.3Ha

**Vine age:** 45 years

**Density:** 5,000 vines/ha

**Certification:** certified organic by SQNPI

**Soil type:** loam and limestone with a high stone content

**Training system:** guyot

**Variety/clone:** Michet, Lampia

**Vinification:** fermented by selected yeast in temperature-controlled stainless steel tanks at 24-26C. Total skin contact 15-18 days and frequent pumping-overs and rack-and-returns. MLF in stainless steel and concretet tanks. Aged for one year in French oak barriques and one year in large Slavonian oak, followed by six years in bottle.

**ABV:** 14.5%

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59. Brezza, Bricco Sarmassa 2007 Barolo (table 38)

**Commune:** Barolo

**Vineyard name:** Sarmassa

**First year of production:** 1979

**Total surface:** 0.3ha

**Vine age:** 45 years

**Density:** 3,700 vines/ha

**Certification:** certified organic since 2010

**Soil type:** clay and loam

**Training system:** guyot

**Rootstock:** 420A

**Vinification:** fermentation with selected yeast in stainless steel tanks with pumping-overs and total skin contact of 30 days. MLF in concrete tanks. Aged for 24 months in 15-30hl oak casks, followed by 12 months in bottle.

**ABV:** 15%

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60. Crissante Alessandria, Del Comune di La Morra 2022 Barolo (table 53)

**Commune:** La Morra

**Vineyard name:** Roggeri, San Biagio, Bettolotti

**First year of production:** 2014

**Total surface:** 2.8ha

**Vine age:** from 1957 -1998

**Density:** 4,000 vines/ha

**Soil type:** Sant'Agata marl

**Training system:** guyot

**Variety/clone:** 70% Lampa, 20% Michet, 10% Rosè

**Rootstock:** 420A, Kober 5BB

**Vinification:** spontaneous fermentation between 26-28C with circa 30 days on the skins. pumping-overs 2 times a day. MLF in stainless steel. Aged for 24 months in large oak casks followed 12 months in bottle.

**ABV:** 14.5%

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61. Cordero di Montezemolo, Monfalletto 2022 Barolo (table 58)

**Commune:** blend of several communes

**First year of production:** since 1800

**Total surface:** 14ha

**Vine age:** 35 years and older

**Density:** 4,500 vines/ha

**Certification:** certified organic

**Soil type:** calcareous clay

**Training system:** guyot

**Vinification:** fermented by selected yeast in stainless steel at 28C, with 15 days of skin contact and several pumping-overs. MLF in oak casks and aged for 20 months in oak casks followed by 20 months in bottle.

**ABV:** 14%

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62. Mauro Veglio, Arborina 2022 Barolo (table 59)

**Commune:**

**Vineyard name:**

**First year of production:**

**Total surface:**

**Vine age:**

**Density:**

**Certification:**

**Soil type:**

**Training system:**

**Variety/clone:**

**Rootstock:**

**Vinification:**

**ABV:**

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63. Nadia Curto, Arborina 2021 Barolo (table 54)

**Commune:** La Morra

**Vineyard name:** Arborina

**First year of production:** 1997

**Total surface:** 1.5ha

**Vine age:** 60 years

**Density:** 5,500 vines/ha

**Certification:** organic

**Soil type:** marl and Diano sandstone

**Training system:** guyot

**Vinification:** spontaneous fermentation in temperature-controlled rotofermenter at max 34C. The mass stays in movement for the first 3 days, after that 1 movement per day. total skin contact of 10 days. MLF in stainless steel. The wine stays on the fine lees for 6 months. Aged for 24 months in 3rd and 4th year barriques, followed by 1 year in bottle

**ABV:** 14.5%

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64. Marcarini, Brunate 2021 Barolo (table 51)

**Commune:** La Morra

**Vineyard name:** Brunate

**First year of production:** 1958

**Total surface:** 4ha

**Vine age:** 50 years

**Density:** 4,000 vines/ha

**Certification:** SQNPI

**Soil type:** calcareous clay interspersed with magnesium particles

**Training system:** guyot

**Variety/clone:** CVT 423 (Picotener), CVT 142, CVT 63 (Michet) CVT 308

**Rootstock:** SO4, Kober 55B, Paulsen 1103

**Vinification:** fermentation with selected yeast in stainless steel and concrete tanks at 27°C. 5 pumping-overs daily, followed by 45 days submerged cap. Total skin contact 60 days. MLF in stainless steel and concrete tanks. Aged for 24 months in 25-40hl oak casks followed by 18 months in bottle.

**ABV:** 14

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65. Mauro Molino, Conca' 2021 Barolo (table 56)

**Commune:** La Morra

**Vineyard name:** Conca'

**First year of production:** 1982

**Total surface:** 0.5ha

**Vine age:** 55 years

**Density:** 4,000 vines/ha

**Certification:** Sustainable, SQNPI certified

**Soil type:** calcareous clay

**Training system:** guyot

**Variety/clone:** Lampia with a small percentage of Rosè

**Rootstock:** Kober 5BB

**Vinification:** fermentation with selected yeast in temperature-controlled stainless steel tanks at max 25°C and with 2 pumping-overs daily. Total skin contact of circa 10 days. MLF in barriques. The wine stays on the lees for the period of fermentation and MLF only. Aged for 18 - 2 months in French oak barriques followed by at least 1 years in bottle

**ABV:** 14.5%

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66. Rocche Costamagna, Rocche dell'Annunziata 2021 Barolo (table 55)

**Commune:** La Morra

**Vineyard name:** Rocche dell'Annunziata

**First year of production:** 1982

**Total surface:** 3.4ha

**Vine age:** 20-33 years

**Density:** 4,800 vines/ha

**Soil type:** calcareous clay

**Training system:** guyot

**Variety/clone:** CN 230

**Rootstock:** Kober 5BB

**Vinification:** fermentation in temperature-controlled stainless steel tanks at 26°C with 3 pumping-overs daily. Total skin maceration 3 weeks. Aged for 18 months in large oak casks, followed. By 6 months in bottle.

**ABV:** 14.5%

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67. Trediberri, Berri 2020 Barolo (table 49)

**Commune:** La Morra

**Vineyard name:** Berri

**First year of production:** 2010

**Total surface:** 5ha

**Vine age:** 18 years

**Density:** 6,500 vines/ha

**Certification:** certified organic

**Soil type:** calcareous clay interspersed with pebbles, limestone and sandstone

**Training system:** guyot

**Variety/clone:** various Nebbiolo clones

**Rootstock:** 110R, 420A, Kober 5BB

**Vinification:** spontaneous fermentation in concrete tanks without temperature control and with 4 pumping-overs daily. Total skin contact time 21 days. MLF in concrete tank. Aged for 24 months in lightly toasted Garbellotto Slavonian oak casks of 25 and 50hl, followed by 6 months in bottle.

**ABV:** 14.5%

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68. Aurelio Settimo\*, Rocche dell'Annunziata Riserva 2019 Barolo (table 50)

**Commune:** La Morra

**Vineyard name:** Rocche dell'Annunziata

**First year of production:** 1962

**Total surface:** 3.42 ha

**Vine age:** for the Riserva vines of over 50 years are selected

**Density:** 4,000-4,500 vines/ha

**Certification:** The Green Experience

**Soil type:** calcareous clay with blue marl

**Training system:** guyot

**Variety/clone:** Lampia

**Rootstock:** 1103 Paulsen, Kober 5BB, SO4

**Vinification:** fermentation in stainless steel with selected yeast at max 27C. With 15-20 days on the skins. MLF in concrete tanks. Aged for 12 months in concrete tanks, 38 months in large Alliers, Nevers and Austrian (Manhartsberg, Weidling) oak casks followed by 6 months in concrete, 4 months in stainless steel and 6 months in bottle.

**ABV:** 14.5%

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69. Monchiero, Del Comune di Castiglione Falletto 2022 Barolo (table 66)

**Commune:** Castiglione Falletto

**First year of production:** 1990

**Total surface:** 3ha

**Vine age:** 36 years

**Certification:** SQNPI (Sistema Qualità di Produzione Integrata)

**Soil type:** Diano sandstone and white-yellow marl

**Training system:** guyot

**Variety/clone:** Lampia

**Rootstock:** SO4

**Vinification:** spontaneous fermentation with pied de cuve in stainless steel at max 25C. total skin contact 25-30 days and 15-25 days on the fine lees. Aged for 18 months in large 50 and 75hl oak casks, followed by 6-8 months in bottle.

**ABV:** 14.5%

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70. Mario Cordero\*, Valentino 2022 Barolo (table 79)

**Commune:**

**Vineyard name:**

**First year of production:**

**Total surface:**

**Vine age:**

**Density:**

**Certification:**

**Soil type:**

**Training system:**

**Variety/clone:**

**Rootstock:**

**Vinification:**

**ABV:**

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71. Massolino, Parussi 2021 Barolo (table 78)

**Commune:** Castiglione Falletto

**Vineyard name:** Parussi

**First year of production:** 2007

**Total surface:** 1.65ha with southeast-southwest exposition

**Vine age:** 40-45 years

**Density:** 4,000-4,500 vines/ha

**Certification:** SQNPI Lotta Integrata

**Soil type:** calcareous clay and marl

**Training system:** guyot

**Variety/clone:** Lampia

**Vinification:** fermentation with selected yeast in tronconic oak casks at 30-31C.

Pumping-overs start two days after the grapes have been crushed and increase to 8-9 times in the first 7-8 days, to only 1 daily after 18 days. MLF in oak casks. Aged for 30 days in large Slavonian oak casks followed by 12 months in bottle.

**ABV:** 14.5%

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72. Livia Fontana, Villero 2021 Barolo (table 67)

**Commune:** Castiglione Falletto

**Vineyard name:** Villero

**First year of production:** 1995

**Total surface:** 2ha

**Vine age:** 30 years

**Density:** 4,000 vines/ha

**Soil type:** Sant'Agata marl

**Training system:** guyot

**Variety/clone:** massal selection of Michet

**Rootstock:** R110

**Vinification:** fermentation with selected yeast at controlled temperature in tronconic oak casks and with 3 months on the skins and with pumping-overs every 8-12 hours.

Aged for 31 months in large oak casks followed by 12 months in bottle.

**ABV:** 14.5%

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73. Diego & Damiano Barale, San Giovanni 2022 Barolo (table 44)

**Commune:** Monforte d'Alba

**Vineyard name:** San Giovanni

**First year of production:** 0.75m

**Total surface:** 45 years

**Vine age:** 45 years

**Density:** 4,000 vines/ha

**Certification:** certified organic

**Soil type:** calcareous clay

**Training system:** guyot

**Variety/clone:** Michet, Lampia

**Rootstock:** 230, SO4

**Vinification:** spontaneous fermentation in stainless steel tank at 26C with 40 days on the skins and daily pumping-overs and rack-and-return towards the middle of the fermentation. Wetting of the cap daily at the end phase of the skin maceration. Aged in 500l tonneaux for 24 months followed by 12 months in bottle.

**ABV:** 14.5%

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74. Domenico Clerico, Del Comune di Monforte d'Alba 2021 Barolo (table 70)

**Commune:**

**Vineyard name:**

**First year of production:**

**Total surface:**

**Vine age:**

**Density:**

**Certification:**

**Soil type:**

**Training system:**

**Variety/clone:**

**Rootstock:**

**Vinification:**

**ABV:**

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75. Fortemasso Castelletto 2020 Barolo (table 74)

**Commune:** Monforte d'Alba

**Vineyard name:** Castelletto

**First year of production:** 2013

**Total surface:** 5ha

**Vine age:** 40 years

**Density:** 4,000 vines/ha

**Soil type:** sandstone, sand, loam and clay

**Training system:** guyot

**Variety/clone:** 70% Lampia, 30% Michet

**Rootstock:** Kober 5BB, 420A, Rupestris du Lot, 110 Richter

**Vinification:** Fermentation with selected yeast in temperature-controlled stainless steel tanks at 26C with 1 pump-over daily and 1 month submerged cap. Total skin contact 30 days. MLF in stainless steel tanks. Aged for 12 months in French barriques, 1 year in large Slavonian oak casks and 24 months in bottle.

**ABV:** 14.5%

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76. Parusso, Bussia 2021 Barolo (table 77)

**Commune:**  
**Vineyard name:**  
**First year of production:**  
**Total surface:**  
**Vine age:**  
**Density:**  
**Certification:**  
**Soil type:**  
**Training system:**  
**Variety/clone:**  
**Rootstock:**  
**Vinification:**  
**ABV:**

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77. Poderi Fogliati, Bussia 2020 Barolo (table 63)

**Commune:** Monforte d'Alba  
**Vineyard name:** Bussia  
**First year of production:** 2016  
**Total surface:** 2.8ha  
**Vine age:** 90 years  
**Certification:** organic  
**Soil type:** St Agata fossil marl  
**Training system:** guyot  
**Vinification:** spontaneous fermentation with a total skin contact of 45 days. Aged for 18 months in large oak casks, six months in concrete and one year in bottle.  
**ABV:** 14.5%

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78. Poderi Colla, Bussia Dardi Le Rose 2020 Barolo (table 16)

**Commune:** Monforte d'Alba  
**Vineyard name:** Bussia  
**First year of production:** 1961  
**Vine age:** oldest vines from 1970, youngest from 1985  
**Training system:** guyot  
**Vinification:** Fermented at max 30c and with 12 to 15 days of total skin contact. The alcoholic fermentation is immediately followed by MLF. Aged in oak barrels for 24 to 28 months.

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79. Giacomo Fenocchio, Bussia Riserva 90 Di 2019 Barolo (table 71)

**Commune:** Monforte d'Alba  
**Vineyard name:** Bussia  
**First year of production:**  
**Total surface:**  
**Vine age:**  
**Density:**  
**Certification:**  
**Soil type:**  
**Training system:**  
**Variety/clone:**  
**Rootstock:**  
**Vinification:**  
**ABV:**

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80. Amalia Cascina in Langa, Bussia Vigna Fantini 2019 Barolo (table 73)

**Commune:** Monforte d'Alba  
**Vineyard name:** Bussia - Vigna Fantini  
**First year of production:** 2013  
**Total surface:** 0.7ha  
**Vine age:** 18 years  
**Density:** 5,000 vines/ha  
**Certification:** organic  
**Soil type:** Diano sandstone  
**Training system:** guyot  
**Variety/clone:** Lampia, Michet  
**Rootstock:** SO4  
**Vinification:** fermentation with selected yeast in temperature-controlled stainless steel tanks at 26C and with daily pumping-overs especially during the first few days. MLF in stainless steel. Aged for 32 months in 26hl French oak casks followed by 3 years in bottle.  
**ABV:** 15%

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81. Bric Cenciurio\*, Monrobiolo di Bussia 2021 Barolo (table 42)

**Commune:** Monforte d'Alba

**Vineyard name:** Monrobiolo di Bussia

**First year of production:** 2009

**Total surface:** 0.5ha

**Vine age:** 60 years

**Density:** 4,000 vines/ha

**Soil type:** Sant'Agata marl

**Training system:** guyot

**Variety/clone:** Lampia, Rosè

**Rootstock:** Rupestris

**Vinification:** spontaneous fermentation in stainless steel with regular pumping-overs.

Total skin contact 35-40 days. MLF in stainless steel. Aged on the fine lees in large

Slavonian oak casks for 24 months, followed by at least 24 months in bottle.

**ABV:** 14.5%

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82. Claudio Alario\*, Cerretta 2022 Barolo (table 31)

**Commune:** Serralunga d'Alba

**Vineyard name:** Cerretta

**First year of production:** 2022

**Total surface:** 1 ha

**Vine age:** 30 years

**Density:** 4,550 vines/ha

**Certification:** Qualità sostenibile SQNPI

**Soil type:** calcareous clay with a high proportion of active chalk

**Training system:** Guyot

**Variety/clone:** Lampia

**Rootstock:** SO4

**Vinification:** spontaneous fermentation in stainless steel at 26-28 °C

Submerged cap, pumping overs and daily punching down. 15 days of skin contact and

MLF in stainless steel. Lees contact for one month. Aged for 12 months in barriques (40%

new) and 12 months in large 15-30hl oak casks, followed by 12 months in bottle

**ABV:** 14.5%

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83. Ettore Germano, Cerretta 2021 Barolo (table 81)

**Commune:** Serralunga d'Alba

**Vineyard name:** Cerretta

**First year of production:** 1993

**Total surface:** 4ha

**Vine age:** 50 - 55 years

**Density:** 5,000 vines/ha

**Certification:** lotta integrata (sustainable without herbicides)

**Soil type:** clay with a high limestone content

**Training system:** guyot

**Variety/clone:** historic massal selection

**Rootstock:** Kober 5BB

**Vinification:** fermented with neutral bayanus yeast in temperature-controlled stainless

steel at 27°C with 3 pumping-overs during the alcoholic fermentation followed by

submerged cap. Total skin contact 40 to 45 days. MLF in stainless steel. Aged for 24

months in oak casks of 7 and 25 hl, followed by 12 months in bottle.

**ABV:** 14%

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84. Prunotto, Cerretta 2021 Barolo (table 30)

**Commune:** Serralunga d'Alba

**Vineyard name:** Cerretta

**First year of production:** 2017

**Total surface:** 3.5ha

**Vine age:** 40 years

**Density:** 4,500 vines/ha

**Soil type:** calcareous clay

**Training system:** guyot

**Variety/clone:** Lampia

**Vinification:** fermentation triggered by a pied de cuve in stainless steel at 28°C, with

pumping-overs and wetting of the cap twice a day. Total time on the skins 1-12 days. MLF

in stainless steel and two months on the fine lees. Aged in large oak casks for 24 months,

followed by 18 months in bottle.

**ABV:** 14%

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85. Giovanni Rosso, Del Comune di Serralunga d'Alba 2021 Barolo (table 82)  
**Commune:** Serralunga d'Alba  
**Vineyard name:** Meriame, Sorano, Costabella, Broglio, Lirano, Damiano, Cerretta  
**First year of production:** 1996  
**Total surface:** 5ha  
**Vine age:**  
**Density:** 4,500 vines  
**Certification:** Equalitas  
**Soil type:** compact marl, sandstone, sand, white calcareous marl and calcareous clay  
**Training system:** guyot  
**Variety/clone:** Lampia, Michet  
**Rootstock:** Kober 5BB, 420A  
**Vinification:** spontaneous fermentation in temperature-controlled stainless steel at 25-30C with daily pump-overs and 1 rack-and-return halfway during the fermentation. Total skin contact 28 days. MLF in stainless steel with between 6-12 months on the fine lees. Aged for 18-36 months in large French oak casks, followed by 5-6 months in bottle.  
**ABV:** 14%

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86. Diego Rivetti, Elda del Comune di Serralunga d'Alba 2021 Barolo (table 23)  
**Commune:** Serralunga d'Alba  
**First year of production:** 2020  
**Total surface:** 0.5ha  
**Vine age:** 7 years  
**Density:** 4,800-4,900 vines/ha  
**Soil type:** Lequio formation with layers of marl and sand  
**Training system:** guyot  
**Variety/clone:** Lampia  
**Rootstock:** Kober 5BB, Rupestris  
**Vinification:** fermentation with selected yeast in stainless steel tanks without temperature control and pumping-overs twice daily. Total skin contact 20 days. MLF in stainless steel tanks and with 3 months on the lees. Aged for 30 months in 15hl French oak casks followed by a year in bottle.  
**ABV:** 14.5%

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87. Brovia, Brea Vigna Ca' Mia 2021 Barolo (table 69)  
**Commune:** Serralunga d'Alba  
**Vineyard name:** Brea Vigna Ca' Mia  
**First year of production:** 1995  
**Total surface:** circa 1 ha  
**Vine age:** 70 years  
**Density:** 4,000 vines/ha  
**Certification:** certified organic  
**Soil type:** calcareous marl  
**Training system:** guyot  
**Vinification:** spontaneous fermentation in temperature-controlled concrete tanks at 25-27C with gentle wetting of the cap and rack-and-return and pumping-overs of various duration. MLF in stainless steel. Total skin contact circa 4 weeks. Aged for 24 months in large French and Slavonian oak casks, followed by circa 12 months in bottle.  
**ABV:** 14.5%

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88. Famiglia Anselma, Lazzarito 2021 Barolo (table 46)  
**Commune:** Serralunga d'Alba  
**Vineyard name:** Lazzarito  
**First year of production:** 2007  
**Total surface:** 0.7ha  
**Vine age:** 60 years on average  
**Density:** 4,500 vines/ha  
**Certification:** GreenExperience  
**Soil type:** Serravaliano with limestone, clay and loam  
**Training system:** Guyot  
**Vinification:** Spontaneous fermentation in stainless steel with a total skin contact of 3 to 4 weeks. MLF in stainless steel. Aged for min 18 months in large oak casks followed by 6-12 months in bottle.  
**ABV:** 13.5%

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89. Vietti, Lazzarito 2020 Barolo (table 62)  
**Commune:** Serralunga d'Alba  
**Vineyard name:** Lazzarito  
**First year of production:** 1989  
**Total surface:** 2ha  
**Vine age:** 44 years on average  
**Density:** 4,500 vines/ha  
**Soil type:** calcareous clay, vineyard on between 330 and 380m asl  
**Training system:** guyot  
**Vinification:** Fermentation with selected yeast in temperature-controlled stainless steel tanks with automated closed tank and open-air pumping-overs between 1 and 12 per day and 1-2 rack-and-returns. MLF in stainless steel tank and oak casks and with 6-8 months on the lees. Aged for 30 months in large oak casks and 8-9 months min in bottle.  
**ABV:** 14.5%

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90. Alessandro Rivetto\*, Lazzarito 2018 Barolo (table 52)

**Commune:** Serralunga d'Alba

**Vineyard name:** Lazzarito

**First year of production:** 2012

**Total surface:** 1ha

**Vine age:** 15ha

**Density:** 3,200 vines/ha

**Soil type:** calcareous clay with white marl and with veins of sand

**Training system:** guyot

**Variety/clone:** Lampia, Michet

**Rootstock:** 110Richter

**Vinification:** fermented with selected yeast in temperature-controlled stainless steel tank at 24C. Total time on the skins 13 days. MLF in stainless steel tanks and oak casks. Aged for 30 months in large Slavonian oak casks and tonneaux, followed by 6 months in bottle.

**ABV:** 15%

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91. Rivetto dal 1902, Briccolina 2014 Barolo (table 80)

**Commune:** Serralunga d'Alba

**Vineyard name:** Briccolina

**First year of production:** 2007

**Total surface:** 0.4ha

**Vine age:** 20 years

**Density:** 3,000 vines/ha

**Certification:** certified biodynamic by Demeter, certified organic by Bioagriocert

**Soil type:** calcareous marl

**Training system:** guyot

**Variety/clone:** Lampia

**Vinification:** spontaneous fermentation in tronconic oak without temperature control. Total skin contact of 50 days. Aged for 36 months in large oak casks, followed by 6 years in bottle.

**ABV:** 14%

