

WINES – TERROIRS - Piedmont

REGION	NORTH-WEST OF ITALY = QUALITATIVELY OUTSTANDING + HIGHLY DISTINCTIVE 40% OF PRODUCTION = DOC + DOCG 2 X OUTSTANDING DOCG = BAROLO + BARBARESCO
GRAPES	NEBBIOLO = RED = NOBLEST + AMONG ITALY'S GREATEST = BAROLO + BARBARESCO BARBERA = RED = MODERN STYLE = LIGHT + FRUITY + SPICY = BEST = ASTI DOC DOLCETTO = RED = LOW ACIDITY + LIGHT + SOFT + FRAGRANT = BEST = ALBA DOC MOSCATO = WHITE = FOR SPARKLING WINES = BEST = ASTI DOC CORTESE = WHITE = SMOOTH + FRUITY + FLOWERY = BEST = GAVI DOCG ARNEIS = WHITE = LIGHT + CRISP + FRUITY + AROMATIC = BEST = ROERO DOCG CHARDONNAY = WHITE = INCREASING + ALLOWED IN DOC APPELLATION
CLIMATE	SEVERE & FOGGY WINTERS + LONG & HOT SUMMERS + COOL & MISTY AUTUMNS
GEOGRAPHY	SUB-ALPINE = DOMINATED BY ALPS IN NORTH & WEST + APENNINES IN SOUTH MARITIME INFLUENCE FROM PROXIMITY TO LIGURIAN COAST 2 X DISTINCT GROUPS: - NORTH-EAST = AROUND LAKE MAGGIORE - SOUTH-EAST = IN LANGHE + MONTFERRATO HILLS MOST VINES PLANTED AT ALTITUDE = 150 – 400 M
VITICULTURE	ITALY'S MOST STABLE & EVOLVED = FRENCH INFLUENCE & TECHNIQUES EACH VINEYARDS CHARACTERISED BY OWN MESO CLIMATE = ASPECT + ALTITUDE BEST SITES = SOUTH-FACING: - NEBBIOLO = COOLEST AREAS - BARBERA + DOLCETTO IN BETWEEN
VINIFICATION	REDS: - TRADITIONAL = LONG MACERATION + LONG AGEING IN OLD & LARGE OAK CASKS - MODERN = STAINLESS STEEL + TEMPERATURE CONTROL = NEW OAK AGEING WHITES: - PRESERVATION OF FRESH AROMAS = STAINLESS STEEL + TEMPERATURE CONTROL