

ALTO PIEMONTE, ITALY

# Nervi - Conterno



## TECHNICAL INFORMATION

With a history dating back to 1906, and perhaps the finest vineyard holdings in the region, Nervi is THE historically resonant name in Gattinara. The estate was purchased by Barolo icon, Roberto Conterno, in 2018. With his uncompromising approach – and two energetic sons – Roberto promises to restore this region's profile as a source of world class Nebbiolo wines.

Technique will undoubtedly evolve over the first few vintages of Roberto's stewardship, but Nervi has been very traditional in outlook and that will definitely NOT change. Vineyards are 28.5 ha of Nebbiolo spread over the historic crus of Molsino, Valferana, Garavoglie, and Casacce. Viticulture is practiced with the least intervention possible.

Reds are fermented in stainless (Gattinara) and wooden uprights (Crus) before malolactic fermentation and long aging in large, neutral oak barrels. No fining or filtration.

**Established:** 1906

**Proprietor:** Roberto Conterno

**Appellation:** Gattinara

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

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