

Nervi-Conterno

2016/17

“My goal is to elevate Gattinara to a whole new level.”
Roberto Conterno

The maker of Italy's most collected wine, Monfortino, acquired Gattinara's Nervi in late April 2018. The news hit Piedmont with intensity as the Nebbiolo grape had suddenly been given more latitude.

The acquisition of Nervi by Conterno was done for several reasons. Global warming and the erratic and unpredictable weather conditions that come with it are forcing wine producers to look to higher altitude vineyard sites to temper the warmer temperatures and erratic weather that have started to distort the traditional character of Barolo. Nervi is based in Gattinara, with its high-altitude vineyards and cooler climate, closer to the Alps. The second important reason was the existing high quality of Nervi and the even greater potential they have. Roberto started to consult with Nervi a few years ago, increasing quality even further. Now, it's basically his to do with it what he wants and the sky's the limit. Well worth bearing in mind all the wines offered below have now been made entirely by Roberto and his team, the previous single vineyard 2014's were produced by the previous owners and were just bottled by Roberto.

The Gattinara appellation is home to volcanic soils and is a world apart from the mostly calcareous marl found in Barolo. Gattinara is another small appellation in Alto Piemonte which has traditionally made Nebbiolo based wines. The notoriety of Conterno will surely push this historic region back into the limelight. Roberto's aim, along with his sons, is to apply the same fastidious attention to detail and quality to the wines of Nervi as he does to those of the Giacomo Conterno estate. The wines are already traditional, pure and age-worthy and they are surely only going to get better from here!

The winery focuses on three Gattinara bottlings – Gattinara, Gattinara Molsino and Gattinara Valferana. The single-vineyard bottlings contain the best fruit from those vineyards whereas the third bottling contains the best fruit from Garavoglie and Casacce as well as some wine declassified from Molsino and Valferana. The Gattinara spends a minimum of 3 years in large oak whereas both crus see at least four years in large oak.

2017 Gattinara

£165 c/s In Bond (6 bts per case)

£365 c/s In Bond (6 Magnums per case)

£155 Double Magnum In Bond 3L (1 Double Magnums per case, OWC)



2016 Gattinara

£210 c/s In Bond (6 bts per case)

£420 c/s In Bond (6 Magnums per case)

£175 Double Magnum In Bond 3L (1 Double Magnums per case, OWC)



2016 Gattinara Vigna Valferana

£340 c/s In Bond (6 bts per case)

£720 c/s In Bond (6 Magnums per case)

£270 Double Magnum In Bond 3L (1 Double Magnums per case, OWC)



2016 Gattinara Vigna Molsino

£340 c/s In Bond (6 bts per case)

£720 c/s In Bond (6 Magnums per case)

£270 Double Magnum In Bond 3L (1 Double Magnums per case, OWC)



Offered subject to remaining unsold and final written confirmation.

Delivery will be charged at cost.

Wines to be shipped late 2020.