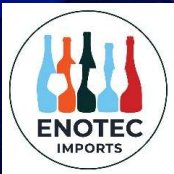




ENOTEC'S PIEDMONT

Classic Authenticity, Modern Crafting. From Our Families, To Yours.



ENOTEC'S PIEDMONT



ENOTEC'S PIEDMONT



LOCATION/CLIMATE

- ❑ Region also known as “Piemonte” (Italian for “foot of the mountains”), surrounded by high-altitude Alps (north/west/southwest) and much lower altitude Apennine hills (center/south/southeast), with lush plains elsewhere (rice/risotto production)
- ❑ The geography of Piedmont is 43.3% mountainous, along with extensive areas of hills (30.3%) and plains (26.4%)
- ❑ Nearly all Piedmont vineyards are planted on hills ranging in elevation from 150-450 meters above sea level. Very few (less than 5%) are classified as flat
- ❑ Liguria forms the southern border, separating Piedmont from the Mediterranean Sea
- ❑ These two features—ice cold Alps and warm Mediterranean—create a warm days/cold nights diurnal temperature variation which creates a thick morning fog (la Nebbia) that slowly burns off during the day
- ❑ Vineyards located in the Apennine hills get more heat and sun (above fog line, or burns off early), resulting in significantly riper grapes. Vineyards to the north are much cooler, producing lighter tasting, higher acid wines.
- ❑ Sunniest aspects reserved for Nebbiolo (later ripening and requires more heat/sun), while the coolest sites are usually planted with Dolcetto or Moscato

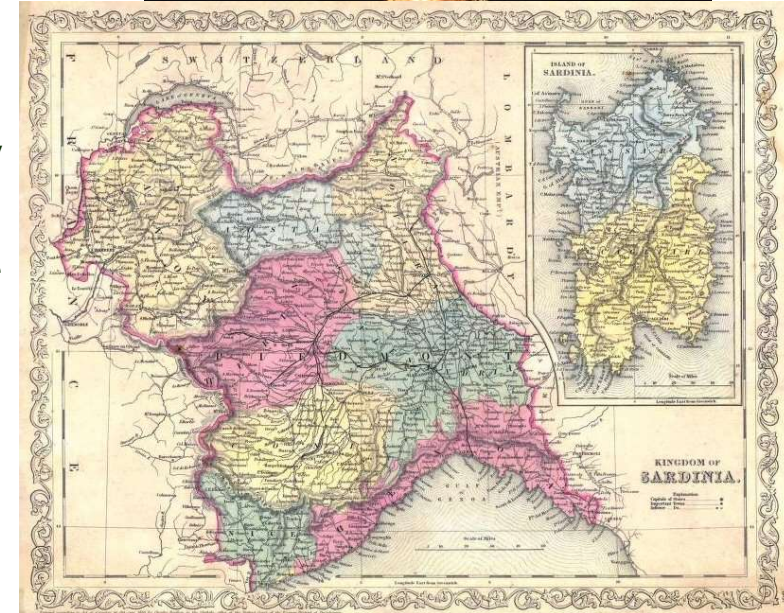


ENOTEC'S PIEDMONT



PIEDMONT'S PAST

- ❑ Piedmont was inhabited in early historic times by Celtic-Ligurian tribes
- ❑ Later subdued by the Romans in 220BC
- ❑ After the fall of the Roman empire, Piedmont was invaded/ruled by a long succession of forces, many coming from areas now in France (Burgundians, Savoie, etc.)
- ❑ In 1720, the Duke of Savoie/Savoy became King of Sardinia, making Turin (now the capital of Piedmont) one of the most influential cities in Europe, and deepening French influence on local culture/cuisine that lasts to this day
- ❑ Piedmont was a springboard for Italian unification in 1859–1861, and the House of Savoy became first Kings of Italy (leading to Barolo wine being nicknamed "The Wine of Kings, and King of Wines")
- ❑ Turin the capital of Italy 1861-1865, before it moved to Florence and then Rome)
- ❑ Piedmont was one of the most important regions for the first Italian industrial age of the late 1800's, further enhancing the wealth and prosperity of this region

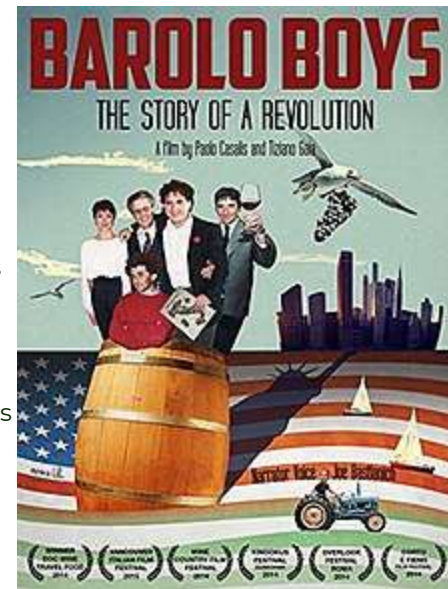


ENOTEC'S PIEDMONT



PIEDMONT'S WINEMAKING PAST

- ❑ Pre-1970's:
 - Serious winemaking tradition since the Middle Ages
 - References to Nebbiolo wine documented in the castle of Rivoli in 1266 and in the village of Canale in the Roero in 1303
 - Until the mid-1800's, most of Piedmont's wines were sweet
 - Dry wines for many decades to follow tended to be acidic/bitter, requiring long aging periods to soften and many would spoil during long aging period
 - After WWII, Piedmont wine industry dominated by large negotiants who purchased/blended wines from across the zone
- ❑ 1970-2005:
 - 1967—Angelo Gaja credited with bottling Piedmont's first vineyard designated wine
 - 1971—Renato Ratti concludes extensive research project on the vineyards of Barolo, creating the "Ratti Map" that proposes first list of Barolo "Cru" vineyards (following Burgundy model)
 - A wave of individual growers making/bottling their own wines takes off
 - Modern winery/vineyard technologies (canopy management, green harvest, malolactic fermentation, small oak barrels, stainless steel, temperature control, etc.) introduced to Piedmont
 - "Barolo Wars" debate between the Modernists ("Clean Wines", new oak, fruitier flavors, earlier drinkability) vs. Traditionalists (Large old casks, longer aging required, higher acid/tannin fruit, earthy flavors) begins and intensifies
- ❑ 2005-today:
 - Most producers now making "clean wines"—reducing the gap between Modern and Traditional styles
 - 2007—Barbaresco DOCG first Piedmont region to utilize Italy's "Menzioni Geografiche Aggiuntive" (MGA) legislation, creating 66 "Added Geographical Mention" delimited vineyard areas
 - 2010—Barolo DOCG follows with 181 MGA's of its own—other Piedmont DOCG's soon follow
 - Efforts now focused on "simplifying" the vast number of MGA's via a "Quality Ranking System" (Bordeaux model)



ENOTEC'S PIEDMONT



PIEDMONT'S PRESENT

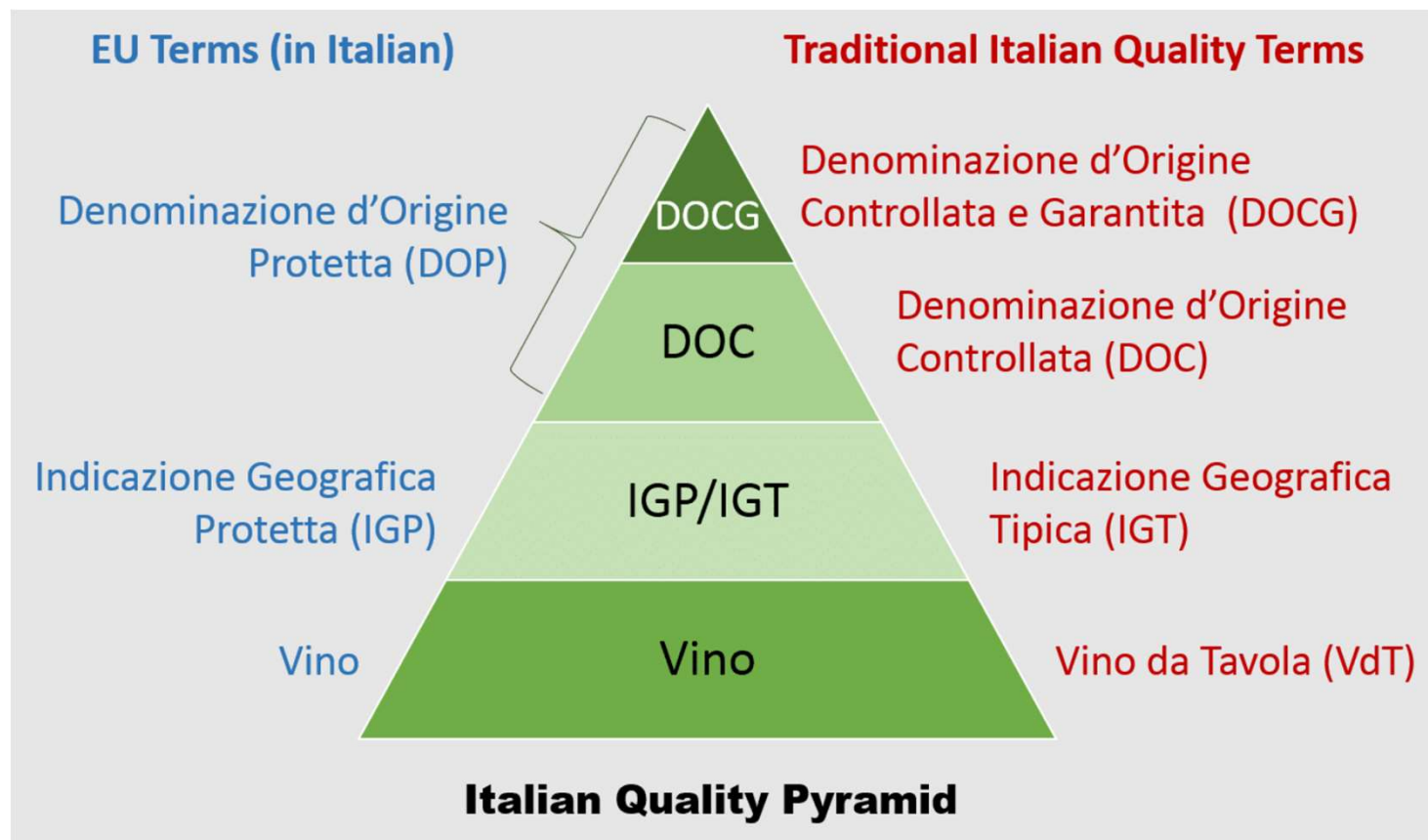
- ❑ Turin (Torino) is still one of the most important cities of Italy
- ❑ Major manufacturing industries in the region include:
 - Automotive (Maserati)
 - Military Aerospace (Leonardo and General Electric)
 - Wool and Textile (world's largest exporter of carded wool)
 - Jewelery (Damiani, Bulgari, and Cartier)
- ❑ Famous culinary movements and production:
 - Slow Food movement and Eataly grocery chain founded here
 - Italy's leading producer of confectionery (Nutella), coffee (Lavazza), rice (Risotto!), and white truffles
- ❑ And WINE!
 - Of Italy's 20 regions, #3 producer of DOC/DOCG wines
 - In 2019, Piedmont accounted for 16.5% of wine exports from Italy, ranking second behind only the Veneto (36%)



ENOTEC'S PIEDMONT

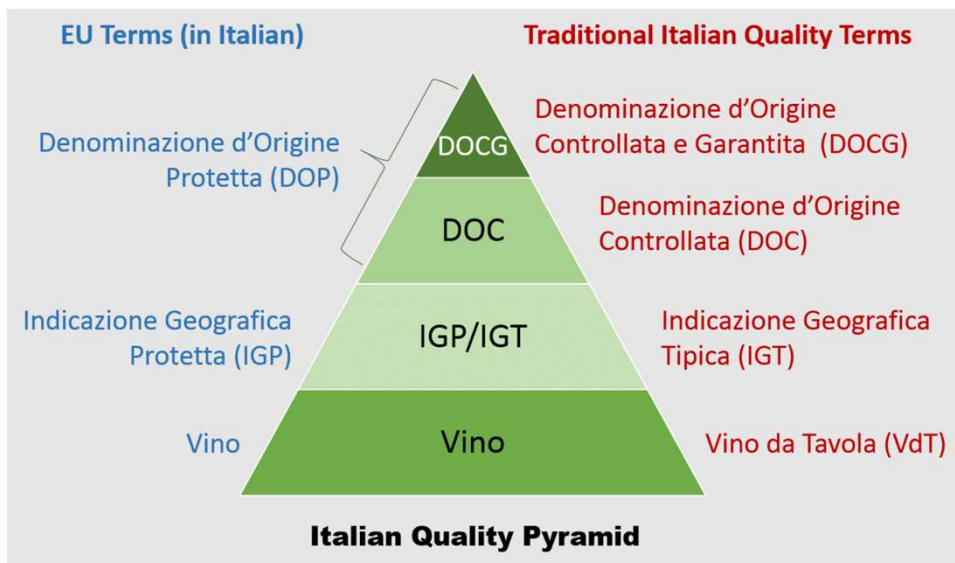


ITALY'S REGIONS/APPELLATIONS

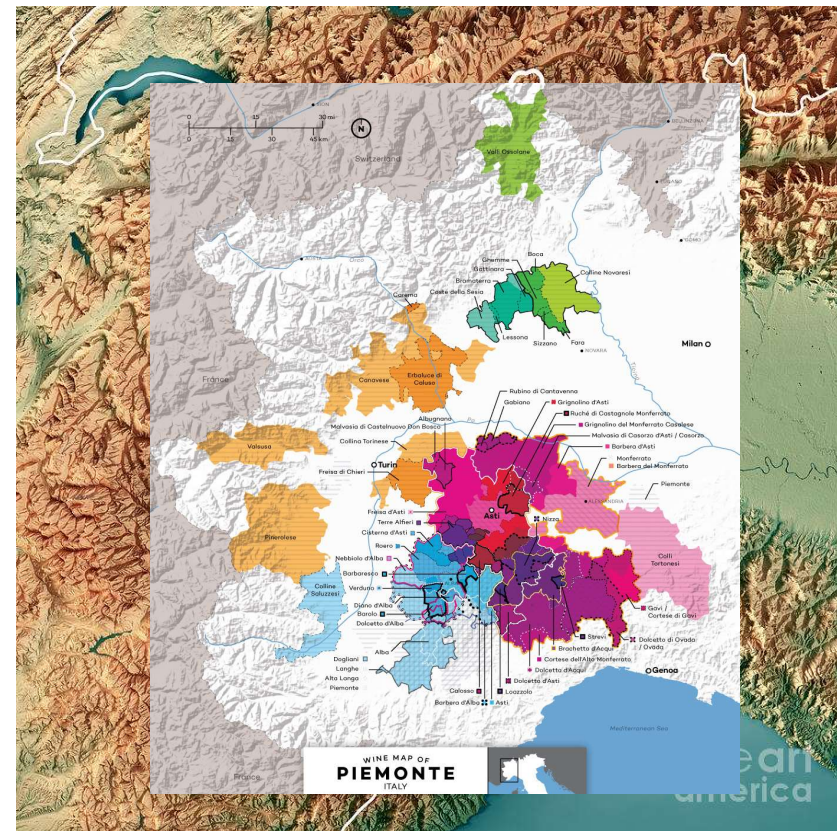


ENOTEC'S PIEDMONT

PIEDMONT'S REGIONS/APPELLATIONS



- ❑ Most DOCG's (19) and tied for most DOC's (41) in Italy
- ❑ Leaves no room for any IGP's!
- ❑ Novello, Superiore, and Riserva designations further allowed for some wines

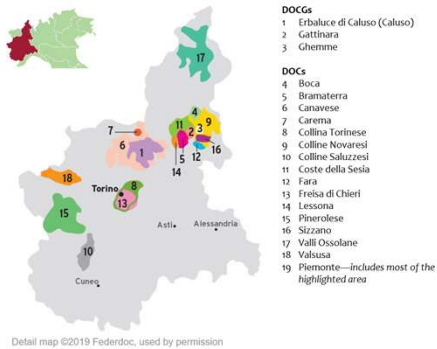


ENOTEC'S PIEDMONT

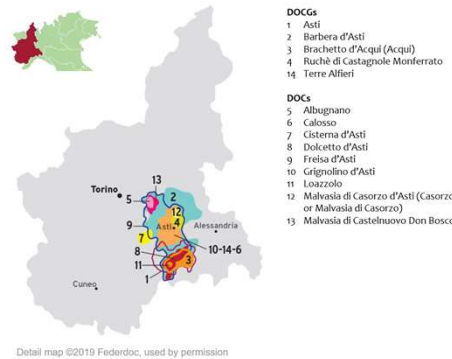


PIEDMONT SUBZONES

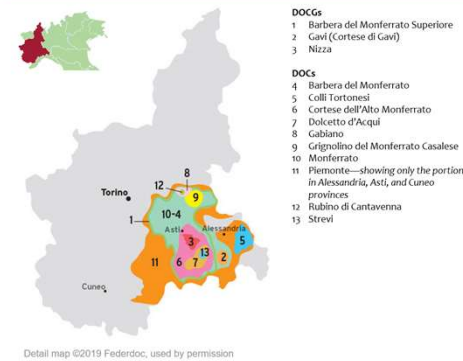
Piemonte (Northern Area)



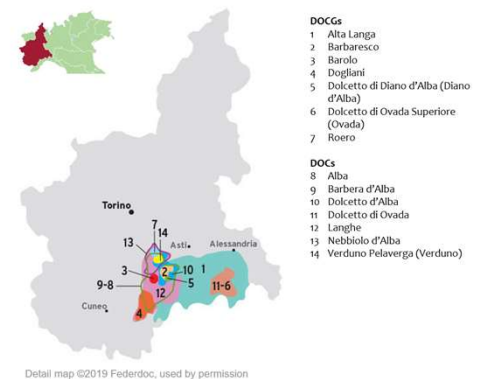
Piemonte (Asti Province)



Piemonte (Monferrato Area)



Piemonte (Langhe Area)



- ❑ Most DOCG's (19) and tied for most DOC's (41) in Italy
- ❑ Leaves no room for any IGP's!
- ❑ Novello, Superiore, and Riserva designations further allowed for some wines



ENOTEC'S PIEDMONT

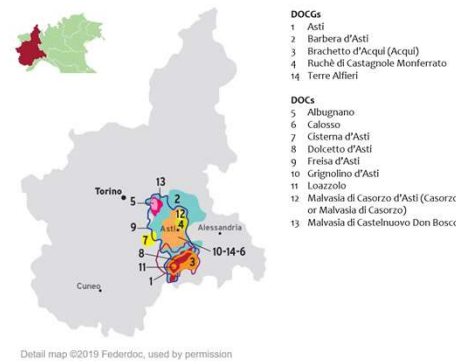


PIEDMONT SUBZONES

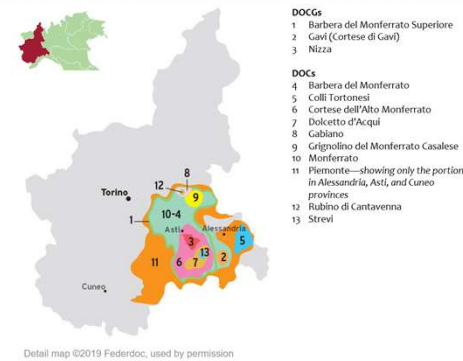
Piemonte (Northern Area)



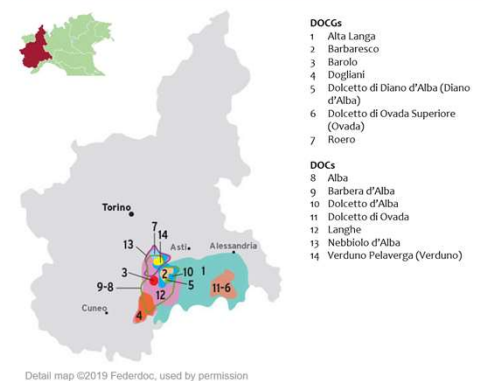
Piemonte (Asti Province)



Piemonte (Monferrato Area)



Piemonte (Langhe Area)



Can this be simplified?



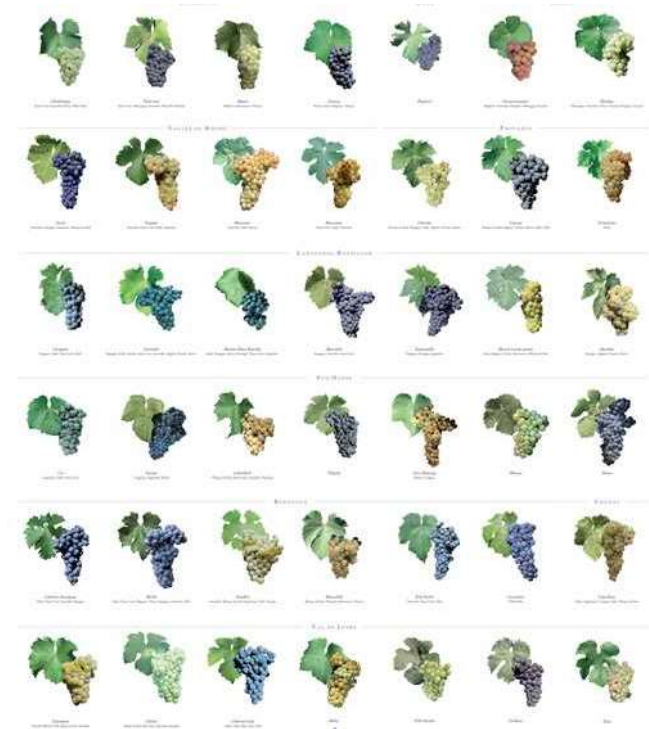
ENOTEC'S PIEDMONT



PIEDMONT GRAPE VARIETIES

□ Piedmont Grape Plantings:

- ✓ Barbera (31% of Piedmont plantings)
- ✓ Moscato (22%)
- ✓ Dolcetto (13%)
- ✓ Nebbiolo (10%)
- ✓ Cortese (6%)
- ✓ Brachetto (4%)
- ✓ Arneis (2%)
- ✓ Favorita, Erbaluce, Nascetta, Timorasso, Bonarda, Vespolina, Freisa, Grignolino, Ruché, Quagliano, Pelaverga, Malvasia, Chardonnay, Pinot Noir, Cabernet Sauvignon, etc. (12%)



ENOTEC'S PIEDMONT



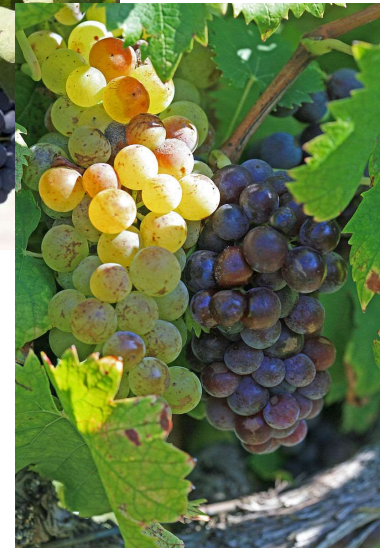
PIEDMONT GRAPE VARIETIES

❑ Barbera (31% of Piedmont plantings)

- ✓ Native to Piedmont but now widespread in Italy and internationally
- ✓ Medium bodied, low in tannin, high in acidity, deeply purple in color
- ✓ Aromas & flavors: Tart red fruit (cherry, raspberry), dried herbs, lavender, underbrush, spices
- ✓ Produces Red and Rose wines
- ✓ Predominant Grape in following DOCG's:
 - Barbera d'Asti
 - Barbera del Monferrato Superiore
 - Nizza

❑ Moscato (22% of Piedmont plantings)

- ✓ Grape comes in White, Pink, and Red versions—white most common
- ✓ Sparkling/Frizzante styles light bodied, low acidity, generally sweet.
- ✓ Aromas & flavors: Grapefruit, floral, "Grapey"
- ✓ Produces White Still, Sparkling, and White Passito Dessert wines
- ✓ Predominant Grape in following DOCG's:
 - Asti
 - Canelli



ENOTEC'S PIEDMONT



PIEDMONT GRAPE VARIETIES

❑ Dolcetto (13% of Piedmont plantings)

- ✓ Native to Piedmont
- ✓ Low in acidity and high in tannin
- ✓ Earlier ripening than Barbera or Nebbiolo
- ✓ Aromas & flavors: "Grapey," blueberry, black currant, violet, orange peel, black tea
- ✓ Produces Red and Rose wines
- ✓ Predominant Grape in following DOCG's:
 - Dogliani
 - Dolcetto di Diano d'Alba/Diano d'Alba
 - Dolcetto di Ovada Superiore/Ovada



❑ Cortese (6% of Piedmont plantings)

- ✓ Native to Piedmont
- ✓ Very high in acidity; distinctive minerality
- ✓ Aromas & flavors: Lemon, mineral, white flowers, herbs
- ✓ Produces White Still and Sparkling wines
- ✓ Predominant Grape in following DOCG's:
 - Gavi/Cortese di Gavi



ENOTEC'S PIEDMONT



PIEDMONT GRAPE VARIETIES

❑ Brachetto (4% of Piedmont plantings)

- ✓ Native to Piedmont
- ✓ Aromatic red variety, Light bodied
- ✓ Aromas & flavors: Sour red cherry, raspberry, strawberry, baking spices (cinnamon, nutmeg), floral notes
- ✓ Produces Red (pale) Still and Sparkling, and Rose wines
- ✓ Predominant Grape in following DOCG's:
 - Brachetto d'Acqui/Acqui



❑ Arneis (2% of Piedmont plantings)

- ✓ Native to Piedmont
- ✓ Low in acid. Straw green color
- ✓ Aromas & flavors: White flowers, chamomile, peach, pear, apricot, citrus, almond
- ✓ Produces White Still and Sparkling wines
- ✓ Predominant Grape in following DOCG's:
 - Roero (White)
 - Terre Alfieri (White)



ENOTEC'S PIEDMONT



AND NOW...NEBBIOLO!

- ❑ Native to Piedmont—May only be 10% of plantings but easily garners 99% of mentions
- ❑ Wines made from Nebbiolo (most notably Barolo and Barbaresco) have extensive aging potential and—along with Tuscany's Brunello di Montalcino (Sangiovese Grosso)—are considered by most collectors to be Italy's greatest traditional red wines
- ❑ Light, often pale, garnet with a telltale orange hue, high in acidity, tannins, and alcohol
- ❑ Aromas & Flavors: Flowers (red rose, violet), sour red cherry, cranberry, tea, tobacco, licorice, sandalwood, truffle
- ❑ Barolo DOCG (181 MGA's)
 - ✓ 100% Nebbiolo, Dry Red Wine
 - ✓ Rosso Normale: Minimum 38 months aging (18 months in barrel) required, ERD January 1st of Vintage Year +4
 - ✓ Riserva: Minimum 62 months aging (18 months in barrel) required, ERD January 1st of Vintage Year +6
 - ✓ (NOTE: Barolo Chinato is an aromatized wine made from Barolo DOCG wine, but is not itself a DOCG wine)
- ❑ Barbaresco DOCG (66 MGA's)
 - ✓ 100% Nebbiolo, Dry Red Wine
 - ✓ Rosso Normale: Minimum 26 months aging (9 months in barrel) required, ERD January 1st of Vintage Year +3
 - ✓ Riserva: Minimum 50 months aging (9 months in barrel) required, ERD January 1st of Vintage Year +5
- ❑ Other Piedmont DOCG's where Nebbiolo is the predominant grape: Gattinara, Ghemme, Roero (Red), and Terre Alfieri (Red)



ENOTEC'S PIEDMONT

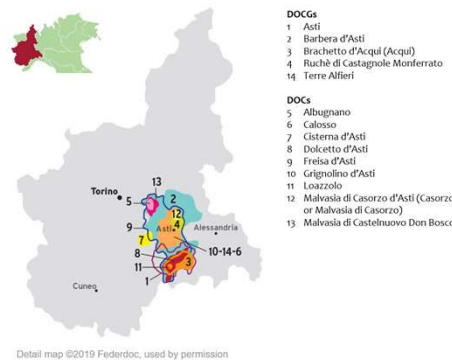


PIEDMONT SUBZONES

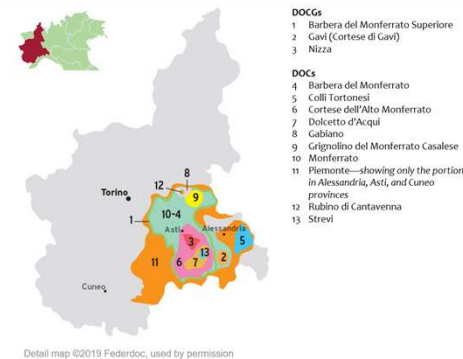
Piemonte (Northern Area)



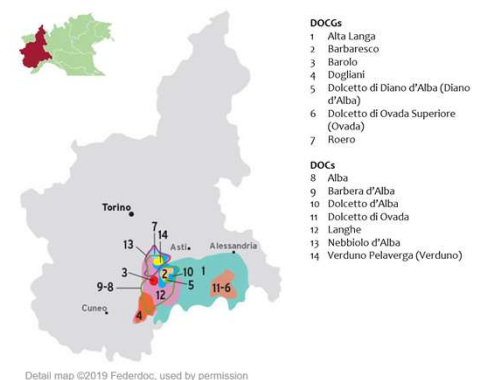
Piemonte (Asti Province)



Piemonte (Monferrato Area)



Piemonte (Langhe Area)



- ❑ Phew! That accounts for 16 of Piedmont's 19 DOCG's! And, the last 3?
- ❑ Other DOCG Notable Grapes (less than 12% of Piedmont plantings combined)
 - ✓ Chardonnay and Pinot Nero/Noir (Alta Langa DOCG—Sparkling)
 - ✓ Erbaluce (Erbaluce di Caluso/Coluso DOCG—White)
 - ✓ Ruchè (Ruchè di Castagnole Monferrato DOCG—Red)



ENOTEC'S PIEDMONT



PIEDMONT'S FUTURE

- ❑ While collectible vintages of Nebbiolo based wines remain popular, there is a growing interest in less expensive wines like Langhe Nebbiolo, and regional whites from native grapes Cortese, Arneis, and Erbaluce
- ❑ Some Piedmont producers also making strides with international varieties like Cabernet Sauvignon, Pinot Noir, and Chardonnay--The latter two are gaining traction as sparklers in the up-and-coming Alta Langa DOCG
- ❑ Others are parceling out portions of their vineyards for more obscure indigenous varieties like Nascetta and Pelaverga.
- ❑ Biodynamic wines and organic viticulture and vinification practices are being embraced in Piedmont
- ❑ Further refinement of vineyard/vineyard parcel mapping and rankings will continue





ENOTEC'S PIEDMONT

Classic Authenticity, Modern Crafting. From Our Families, To Yours.

