

Rovellotti



Antenello Rovellotti has proudly declared during our visits to his estate that “of the less than 200 people in the world who carry my family name, 66 live in and around Ghemme.” The truly Ghemme Rovellotti family has inhabited this small fortified town since at least the late 15th century, keeping alive its long tradition of producing some of the Alto Piemonte’s most enchanting and profound wines. The family vinifies and ages its products in a mosaic of tiny underground cellars stacked high with decades-old botti, spread around Ghemme’s Ricetto, a 10th-century central walled compound that protected the townsfolk during times of strife and war.

Antenello’s fanatical devotion to his hometown extends beyond his ancient cellars: he has collaborated since the 1980’s with the University of Milan to re-establish the natural environmental and ecological balance of his lands, and eventually strives to use zero chemicals in his viticulture. His fidelity to his vines, the area’s local insects, and to the land itself are a model for vignaioli everywhere. The family’s 15 ha are in Ghemme’s Baraggiola subzone, the southernmost in the appellation, and are among four main parcels: the Valle d’Enrico (planted to the Erbaluce for the family’s Passito), the Valplazza (planted to Nebbiolo bottled as Colline Novarese), the Chioso dei Pomi in Baraggiola’s center (recognized as a prime site since the 17th century and planted to Nebbiolo and Vespolina for the estate’s Ghemme), and the Costa del Salmino (also long-recognized as a prime site and planted to the domaine’s oldest Nebbiolo vines, form the spine of the Ghemme Riserva). Rovellotti’s Ghemme wines, along with his other cuvées, shine as some of the brightest stars in this exciting region, brimming with potential and waiting to be discovered.

Viticulture:

- **Farming:** Lutte Raisonnée since 1985
- **Treatments:** Herbicide once a year, no other synthetic treatment except for insecticide against flavescence dorée. No synthetic treatments after fruit set
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Glacial moraine and acidic red clays
- **Vines:** Planted at 2000-4000 vines/ha and trained in Guyot
- **Yields:** Controlled through pruning, debudding, and an occasional green harvest on Nebbiolo and Vespolina vines, yields average 50 hl/ha
- **Harvest:** Entirely manual, from late September to late October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Following total destemming, wines ferment spontaneously in stainless-steel tanks. Cuvaison lasts 10-20 days. White wine ferments in stainless-steel tanks with selected yeasts.
- **Extraction:** Wines see pumpovers during fermentation
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tanks following alcoholic fermentation

Aging:

- **Élevage:** 36 months in large neutral oak botti from the Swiss Jura, with a handful of neutral, decade-old barriques used for overflow
- **Lees:** Wines are racked following malolactic and remain on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** Red wines are unfinned and see plate filtration.
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with 50-75 mg/l total sulfur

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Innominabile Colline Novaresi Bianco



At a Glance:

- **Appellation:** DOC Colline Novaresi
- **Encépagement:** Erbaluce (Greco Novarese) (100%)
- **Average Annual Production:** 10-15,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-west-facing Il Criccone parcel in the Valle d'Enrico vineyard in the Barragiola section of southern Ghemme
- **Soil Types and Compositions:** Glacial moraine and acidic red clays
- **Vine Age, Training, and Density:** Planted at 2000-4000 vines/ha and trained in Guyot, vines average 15-20 years old.
- **Average Yields:** Controlled through pruning and debudding, yields average 65 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually mid-late September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 4-6 months
- **Malolactic Fermentation:** Prevented through temperature
- **Élevage:** 4-6 months in stainless-steel tanks with occasional bâtonnage
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Cold stabilized and plate filtered
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with 50-75 mg/l total sulfur

In The Glass:

Made from 100% Erbaluce (known locally as “Greco Novarese”), this wine is called “Unnamable” because, according to DOC wine law, Erbaluce may only give its name to a label when grown in the Canavese (ex: the fabulous Erbaluce wines of our friend Luigi Ferrando). In fact, the Rovellotti family’s Erbaluce is very different from Ferrando’s in style, and the contrast seems to attest to the skills of both growers, as well as to the versatility of the grape. This is an earthy yet crisp, medium-bodied example of the grape, with notes of lemon peel, wild herb, and area’s volcanic soil.

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Ronco al Maso Colline Novaresi Vespolina



At a Glance:

- **Appellation:** DOC Colline Novaresi
- **Encépagement:** Vespolina (100%)
- **Average Annual Production:** 5,000-6,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .4 ha of vines in the south-facing Ronco al Maso vineyard in the Barragiola section of southern Ghemme
- **Soil Types and Compositions:** Glacial moraine and acidic red clays
- **Vine Age, Training, and Density:** Planted at 2000-4000 vines/ha and trained in Guyot, vines average 15-20 years old.
- **Average Yields:** Controlled through pruning and debudding, yields average 65 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually late September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 8 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 3-6 months
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and plate filtered
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with 50-75 mg/l total sulfur

In The Glass:

Vespolina plays the primary supporting role to the great Nebbiolo-based wines of the Alto Piemonte. Occasionally, though, an ambitious producer will elect to release a single varietal Vespolina, offering us a portrait of the grape's character. Fermentation for this wine takes place in stainless steel to preserve the zesty, fresh, wild berry fruit of the grape, with an eight-day maceration on the skins, giving the wine a fine and distinct tannic structure. The wine then spends three months in tank, and is bottled the spring following harvest. Enjoy with a light chill!

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Valplazza Colline Novaresi Nebbiolo



At a Glance:

- **Appellation:** DOC Colline Novaresi
- **Encépagement:** Nebbiolo (Spanna) (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Valplazza vineyard in the Barragiola section of southern Ghemme
- **Soil Types and Compositions:** Glacial moraine and acidic red clays
- **Vine Age, Training, and Density:** Planted at 2000-4000 vines/ha and trained in Guyot, vines average 15-20 years old.
- **Average Yields:** Controlled through pruning and debudding, yields average 65 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually early-mid October

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaision lasts c. 8 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 3-6 months
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 3-6 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and plate filtered
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with 50-75 mg/l total sulfur

In The Glass:

A quintessential expression of Nebbiolo from the Alto Piemonte, with brisk acidity, gripping tannins, and notes of red cherry and raspberry. While delicious in its youth, this wine gains gravitas and profundity with a few years of bottle age.

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Ghemme Chiosi dei Pomi



At a Glance:

- **Appellation:** DOCG Ghemme
- **Encépagement:** Nebbiolo (Spanna) (85%), Vespolina (15%)
- **Average Annual Production:** 6,500-13,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 6.1 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From c. 3 ha of vines in the south-southwest-facing Chiosi dei Pomi (Apple Tree Clos) plot in the Barragiola section of southern Ghemme
- **Soil Types and Compositions:** Glacial moraine and acidic red clays
- **Vine Age, Training, and Density:** Planted from 1985-1990 at 2000-4000 vines/ha and trained in Guyot
- **Average Yields:** Controlled through pruning and debudding, yields average 50 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually mid October

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaision lasts 15 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 36 months in large neutral oak botti from the Swiss Jura, with a handful of neutral, decade-old barriques used for overflow
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and plate filtered
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with 50-75 mg/l total sulfur

In The Glass:

Rovellotti's Ghemme presents the finesse and taut balance of the great wines of Novarra and Vercelli. Ghemme's red clays and moraine's give tannins that ensure decades of development, though Rovellotti's extended élevage means that these wines are enjoyable after only a few years of bottle age.

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Ghemme Riserva Costa del Salmino



At a Glance:

- **Appellation:** DOCG Ghemme Riserba
- **Encépagement:** Nebbiolo (Spanna) (95%), Vespolina (5%)
- **Average Annual Production:** 3,500 bottles
- **Average Alcohol by Volume:** 13.5-14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 6.1 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-west-facing Costa del Salmino vineyard in the Barragiola section of southern Ghemme
- **Soil Types and Compositions:** Glacial moraine and acidic red clays
- **Vine Age, Training, and Density:** Nebbiolo planted in 1976 at 2,000 vines/ha and trained in Guyot; Vespolina planted at 4,000 vines/ha and trained in Guyot.
- **Average Yields:** Controlled through pruning and debudding, yields average 50 hl/ha
- **Average Harvest Date and Type:** Entirely manual, usually mid October

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaision lasts 20 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 36 months in large neutral oak botti from the Swiss Jura, with a handful of neutral, decade-old barriques used for overflow
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and plate filtered
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with 50-75 mg/l total sulfur

In The Glass:

The Costa del Salmino vineyard produces tightly-wound, long-lived wines that balance elegance and stern minerality. This Riserva, though seeing the same ageing as the base Ghemme, comes from parcels that give perhaps even more depth and more intensity.