



# NEBBIONE

SPARKLING WINE  
METODO CLASSICO  
EXTRA BRUT

## The Nebbione project, a Piedmontese Metodo Classico Extra Brut made from Nebbiolo: *history, research, innovation, and unity.*

The **history of Piedmontese sparkling wines is centuries old**, going further back in time than what is commonly thought. Not many realize that sparkling wines made from the Nebbiolo grape were already being produced in **1787**, as confirmed by **Thomas Jefferson** when he visited Turin.

Later, near the **end of the 1800s**, **Carlo Gancia** helped carry the Piedmontese sparkling wine tradition to quality, fame, recognition, and a level of success in sales never seen before. Today, beginning in 2010, a new element has been added to this history. It is a new concept and innovative way of producing sparkling wines using Metodo Classico based on Nebbiolo: the **NEBBIONE**.

**NEBBIONE** is an idea, a project, and a wine. Its spirit is rooted, on one side, in the **Piedmontese tradition of sparkling Nebbiolo wine**; and on the other, in the innovative and surprising work of a **meticulous research** applied to the Nebbiolo variety, carried out by **enologist Sergio Molino** in the first decades of the 2000s. Sergio Molino, consultant enologist for several of northern Italy's most important wineries, analyzed and studied the Nebbiolo variety. His principle objective was to **improve DOCG wines made mostly from Nebbiolo** by eliminating the part of the grape bunch that is least effective in producing great reds. His experiments led him to conclude that the **grape bunch, deprived of its**

**bottom tip**, produces a higher quality Barolo and Gattinara DOCG. From this conclusion, he recommends cutting away the grapes at the end of the bunch, whose **characteristics** are more **similar** to that of **white grapes** (with a low amount of sugars and mineral aromas).

In **eliminating the tip of the grape bunch**, some waste is created; yet these are still the discards of a prestigious grape – Nebbiolo, destined to become a high quality DOCG wine. And thus was born the **innovative idea** to produce a **prestigious Metodo Classico** with the grapes tossed aside; an extra brut that is similar to great French wines in its conception, vinification, and quality.

Sergio Molino created a **work group** and **laboratory** with the collaboration of six of the wineries he regularly consults, and in 2010 began the **NEBBIONE project**.

**NEBBIONE** began as an **idea**, and solidified into a unique protocol that produces a **100% Nebbiolo Metodo Classico** that ages 40 months on its lees. It is a **registered brand**, a logo, and a great unifier of wineries.

As of March 2015, Nebbione is not yet on the market. Its official launch will take place in October 2015. Its release on the market, to be carried out individually by the wineries who participate in the project, will be the culmination of a plan that began quite some time ago, carefully coordinated with competence and passion.

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## Metodo Classico Brut Nature VSQ na Punta



The Nebbiolo is produced from the grapes of nebbiolo vinified “in bianco,” as a white wine, and harvested from the best-suited vineyards for producing great DOC and DOCG wines. It is a sparkling wine produced in the traditional method with second fermentation in the bottle, resting on its lees for at least 40 months. The delicate tannins of nebbiolo vinified “in bianco” are the perfect match for its perlage, its bubbles so fine they resemble a dense, platinum fog.

**Denomination:** Metodo Classico Extra Brut

**Solar exposure:** South/South-West

**Composition of the soil:** very steep, difficult to work and rich in clay

**Grape variety:** Nebbiolo 100%

**Production area:** Monforte d’Alba

**Harvest:** manual, with grape selection at the vineyard.

**Harvest time:** end of September.

**Vinification:** in stainless steel, with hyperoxygenation of the must. Fermentation under controlled temperatures using selected yeasts.

**Fermentation time:** 20 days in steel tanks.

**Fermentation temperature:** 15°C

**Ageing in cellar:** 6 months in wood barrels.

**Second fermentation:** Metodo Classico, resting on the lees for at least 40 months.

**Bottles produced:** n. 4.000 of 0.75 L. - 500 magnum of 1.5 L

**Food pairing:** ideal for before dinner drinks or appetizers.

Also perfect with fish, in particular raw, and is a fine pairing for white meat and cheeses thanks to its delicate tannins.

**Serving temperature:** 8° - 12°

**Alcohol content:** ranges from 12 to 13% Alc/Vol depending on the vintage.

*Soft yellow color with subtle rose reflections, persistent effervescence and fine perlage. Perfume is fine, mineral, with notes of apple, bread crust, and dried fruit. The taste is lively, with good balance, excellent structure, evident acidity, and a persistent finish that is slightly but pleasantly bitter.*