

# NERVI/ PIEDMONT



*Founded in 1906, Nervi is the oldest winery in the Gattinara DOCG area. The vineyards, rich in volcanic gravel and clay, cover 28.5 hectares of Nebbiolo vines at the alpine foothills of Monte Rosa. In the steep, south facing slopes we prune and harvest by hand with attention to sustainable viticulture. The yield is low and we age the red wines in large oak casks, preserving the elegance of the wines and the signature of the terroir.*

*Today Norwegian families, joined by their passion for wine and viticulture, own the estate. Erling Astrup tasted his first Nervi Molsino in 1995 while studying at Bocconi in Milan. The austere and elegant Nebbiolo palate stuck with him and in 2011, Kathrine and Erling Astrup acquired the majority of Nervi with the Wicklund and Skjelbred families holding the remaining stake. Chief oenologist Enrico Fileppo ensures adherence to tradition with more than 30 years of Nervi winemaking experience and many award-winning vintages.*

## WINERY SPECS

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**APPELLATIONS:** Gattinara DOCG, Erbaluce di Caluso DOCG

**LOCATION:** Gattinara, (VC)

**REGION:** Piemonte

**VITICULTURE:** Sustainable

**YEAST:** Selected yeasts

**VARIETALS:** Nebbiolo, (Erbaluce, but this grape is not grown in their own vineyards)

**SOIL TYPE:** Volcanic soil/Porfidi vulcanici, clay and sand

**ENOLOGIST:** Enrico Fileppo

**VITICULTURIST:** Ettore Bornate

**HECTARES VINEYARD:** 27

**TOT PROD BOTTLES:** 80,000 bottles Gattinara DOCG

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## NERVI – JEFFERSON 1787 SPUMANTE

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**Variety:** 100% Nebbiolo

**Vinification:** Harvest times based on the maturation curve most apt for the production of wine destined as sparkling. Base wine fermentation at a controlled temperature of 16°C. Tirage in early March 2014. Yeasts derived from an alpine strain are used for the second fermentation. Second fermentation in bottle at a constant temperature of approximately 14°C in the historic cellars at Nervi.

**Dégorgement:** Performed at the beginning of December

**Élevage:** 9 months in bottle

**Description:** Fine crown, approximately 1.5mm; fine persistent bubbles

**Notes:** Clear bright pink hue with rose petal highlights. A fresh sensation of red berries on the nose followed by a complex note of wild rose. Honouring its origins, the complexities of Nebbiolo are revealed on the palate which provides not only the serious structure but also evident elegant balsamic notes.

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## NERVI – ERBALUCE BIANCA

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**Variety:** 100% Erbaluce from vineyards in soil of morainic origin in the Canavese area at 370 m a.s.l.

**Vinification:** Gentle pressing and cryomaceration. Vinification in stainless steel vats at controlled temperature. Short élevage on the yeast to enhance the fragrances of fermentation

**Production yield:** 14,000 bottles

**Alcohol content:** 12.5% vol.

**Total acidity:** 7.1 g/l pH: 3.30

**Extracts:** 19 g/l

**Residual sugars:** 3.7 g/l

**Notes:** “Made with native grape Erbaluce, this elegant, refreshing white offers a lovely fragrance of wild flower, alpine herb and stone fruit. On the palate, a light mineral vein accents fresh apple and white peach flavors, while bright acidity provides balance and freshness. It closes on a note of white almond.” – Wine Enthusiast

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## NERVI – COLLINE NOVARESI SPANNA

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**Variety:** 100% Nebbiolo  
**Vineyards:** Nebbiolo grapes come from vineyards situated in the commune of Fara, apt to Fara D.O.C. wine  
**Date of harvest:** October  
**Vinification:** Gentle destemming and crushing  
**Maceration:** Minimum 8 days in stainless steel vats at controlled temperatures following the completion of alcoholic fermentation  
**Malolactic fermentation:** Following alcoholic fermentation, in stainless steel vats  
**Ageing:** 6 months in cement vats  
**Production yield:** 26.000 bottles  
**Alcohol content:** 13% vol.  
**Total acidity:** 5.3 g/l pH: 3.48  
**Extracts:** 25.2 g/l  
**Food pairing:** Pasta and rice main courses, red meats, medium-aged cheeses  
**Serving temperature:** 14°C

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## NERVI - GATTINARA

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**Variety:** 100% Nebbiolo  
**Vineyards:** Molsino, Valferana, Garavoglie, Casacce at 290-420 m a.s.l.  
**Date of harvest:** 07-23 October  
**Vinification:** Gentle destemming and crushing, fermentation in stainless steel vats at controlled temperatures  
**Maceration:** Minimum 15 days following the completion of alcoholic fermentation  
**Malolactic fermentation:** Following alcoholic fermentation, in cement vats  
**Ageing:** 3 years in large oak barrels; further ageing in traditional cement vats; 6-12 months of bottle ageing  
**Production yield:** 40.000 bottles  
**Alcohol content:** 13.5% vol.  
**Total acidity:** 5.5 g/l pH: 3.72  
**Extracts:** 29.8 g/l  
**Food pairing:** Pasta and rice main courses (fi rst and foremost, risotto), red meats, lamb, game, aged cheeses  
**Serving temperature:** 15-17 °C

**Notes:** "Intense aromas suggest violet, rose, perfumed berry, leather and spice, with balsamic notes. The focused palate delivers sour cherry, crushed raspberry, leather, mineral and white pepper alongside polished tannins. It's balanced with nice depth." – Wine Enthusiast

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## NERVI – GATTINARA VALFERANA

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**Variety:** 100% Nebbiolo  
**Vineyards:** Valferana at 320 m a.s.l.; a selection of the best grapes  
**Vinification:** Gentle destemming and crushing, fermentation in truncated conical oak vats and cement vats at room temperature  
**Ageing:** Minimum 4 years in wood of capacities varying from 10 to 30 hl; brief passage in cement; 6-12 final months of bottle ageing  
**Alcohol content:** 14% vol.  
**Food pairing:** Risotto, red meats, roasts, lamb, game, aged cheeses  
**Serving temperature:** 16-18° C

**Notes:** "This Nebbiolo is wonderfully transparent – clearly alpine with strong balsamic notes." – Jancis Robinson

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## NERVI – GATTINARA MOLSINO

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**Variety:** 100% Nebbiolo

**Vineyards:** Molsino 350-420 m a.s.l. 13,4 ha area; a selection of the best grapes

**Vinification:** Gentle destemming and crushing, fermentation in truncated conical oak vats and cement vats at room temperature

**Maceration:** Minimum 20 days following alcoholic fermentation in truncated conical oak vats and cement

**Malolactic fermentation:** Following completion of alcoholic fermentation, in cement vats

**Ageing:** Minimum 4 years in wood varying from 10 to 76 hl; short period in cement; 6-12 months of bottle ageing

**Production yield:** 13,000 bottles

**Sensory characteristics:** Molsino is only produced in the best vintages

**Alcohol content:** 13.5% vol.

**Total acidity:** 5.3 g/l pH: 3.75

**Extracts:** 29.6 g/l

**Food pairing:** Risotto, red meats, roasts, game, aged cheeses

**Serving temperature:** 15-17 °C

**Notes:** "Smoke, graphite, leather, woodland berry, forest floor and balsamic notes lead the nose on this complex, elegant wine. The palate offers dried black cherry, ground pepper, grilled sage, mineral and licorice alongside firm but polished tannins and bright acidity." – Wine Enthusiast