
COLOMBERA & GARELLA
(Alto Piemonte, Italy)

November 2019



With Giacomo Colombera in the village of Masserano in Alto Piemonte

Colombera & Garella produce Nebbiolo-based wines in a tiny village of *Masserano* in Alto Piemonte. *Masserano* is about one-hour drive northwest of Turin, located close to Switzerland at the foothills of alpine mountains. Giacomo Colombera and Cristiano Garella are childhood friends, who decided to partner to produce their wines. Colombera owns and farms after about six hectares of vines and Garella is in charge of the cellar.

Nebbiolo expresses very differently in Alto Piemonte than its southern neighbour Piemonte of Barolo and Barbaresco. One obvious factor is the weather, where Alto Piemonte is much cooler than Piemonte. A profound difference is the soil. The soils in Alto Piemonte are more acidic than those found in Piemonte. Broadly, Alto Piemonte wines are more floral and have less alcohol & body than Barolo or Barbaresco. There is something about wines that are made from the vines grown on alpine mountains. The wines sing with absolute clarity.



COSTE DELLA SESIA 'CASCINA COTTIGNANO' 2018

SKU: 175503 Speculative 750 ml 12 bottles/ case \$22.32 Wholesale / \$26.00 Retail per bottle

Beautiful lively colour and perfume to match. A bit of grip from Nebbiolo. From the single vineyard of *Cascina Cottignano*. The soil is volcanic clay. Farming is organic, like all of their vineyards. Harvest is by hand. This wine a blend of 70% Nebbiolo, 15% Vespolina and 15% Croatina. Each varietal is picked and fermented separately with ambient yeasts. Then, the wine is blended and sees about a year in neutral barrels. It is made for an earlier drinking pleasure than the *Bramaterra* and *Lessona* below. Drink this while waiting for *Bramaterra* and *Lessona* to settle down. Perhaps, the most quality valued Nebbiolo-based wine that I know.

(Note: The labels are not current vintages and are shown for illustration purpose only)



BRAMATERRA 'CASCINA COTTIGNANO' 2016

SKU: 175500 Speculative 750 ml 12 bottles/ case \$35.31 Wholesale / \$41.00 Retail per bottle

Complexity and clarity shining through from the mountain-grown Nebbiolo. Flowers and minerals wrapped in the fine structure of Nebbiolo. From the same *Cascina Cottignano* site, where the soil transitions drastically from volcanic clay to volcanic sand. The vines are 60 years old on average. It is a blend of 80% Nebbiolo, 10% Vespolina, and 10% Croatina. The wine is aged for about a year in *botti* and additional six month in neutral barrels. Then some additional aging in bottles to settle down. A hint of orange peel, rosemary and sage with an appealing, slightly bitter taste that is so compellingly Italian. Only about 300 cases are made each year. So, I feel lucky to receive some.



LESSONA 'PIZZAGUERRA' 2016

SKU: 175495 Speculative 750 ml 12 bottles/ case
\$35.31 Wholesale / \$41.00 Retail per bottle

Youthful. Floral and minerally. Fresh. A regal expression of Nebbiolo grown near the mountains. Whereas *Bramaterra* has volcanic sand, *Lessona* has marine sand from a risen seabed. *Lessona* is only a ten-minute drive from *Bramaterra* but the soil composition is completely different. A pleasing grip from Nebbiolo shining through with a lingering aftertaste. This wine spent about eighteen months in *botti*, followed by additional time in bottles. Beautiful wine. This has a long life ahead. Best to decant if you are enjoying this now. The production is even smaller than *Bramaterra* above.