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**COLOMBERA & GARELLA**  
(Alto Piemonte, Italy)

October 2021



*With Giacomo Colombera in the Bramaterra Vineyard in the village of Masserano in Alto Piemonte.*

When the cosmos in my garden begin to fade, when the apples on my backyard tree turn from a green to red hue, and when the cold morning mists greet me, I reach for bottles of soulful Nebbiolo wines from *Colombera and Garella*. No other Italian wine speaks autumn to me more than the mountain-grown Nebbiolo. *Colombera and Garella* wines are, of course, great any time of the year, but they are especially delicious during autumn and winter months. With fading rose and forest nose, the *Colombera and Garella* wines smell like autumn even before they kiss my lips.

*Colombera and Garella* are two friends of Giacomo Colombera and Cristiano Garella. Cristiano and Giacomo met at a local oenology school. Through their friendship, Giacomo and Cristiano together began their new winery about ten years ago - hence, the name of their winery. Their tiny five-hectare farm is in the village of Masserano in Alto Piemonte. Alto Piemonte is a mountainous wine region that is roughly about an hour drive northeast of Turin. Nebbiolo-based wines from Alto Piemonte express drastically different than the more southerly Piemonte of Barolo and Barbaresco. Due to the colder climate and acidic soils, the Nebbiolo-based from Alto Piemonte have elegant and floral characteristics. To me, Alto Piemonte and Valtellina (in Lombardy) are the two greatest expressions of mountain-grown Nebbiolo.

**COSTE DELLA SESIA ‘CASCINA COTTIGNANO’ 2019**

**SKU: 175503 Speculative 750 ml 12 bottles/ case  
\$24.22 Wholesale / \$31.00 Retail per bottle**



Dusty earth with a hint of roses and strawberries. The gentle but lingering tannins in the background gives away the Nebbiolo in this wine. The wine a blend of 70% Nebbiolo, 15% Vespolina and 15% Croatina. Each varietal is picked by hand and fermented separately with ambient yeasts. Then, the wine is blended and sees about a year in neutral vats. From the single vineyard of *Cascina Cottignano*, where the vines are about 40 years old. The soil is volcanic sand. Farming is organic, like all of their vineyards. Harvest is by hand. Lively colour and perfume of mountain-grown Nebbiolo shining through. It is made for an earlier drinking pleasure than the *Bramaterra* and *Lessona* below. Best to drink slightly cool and decanted. Perhaps, the most quality

valued Nebbiolo-based wine that I know.

**BRAMATERRA ‘CASCINA COTTIGNANO’ 2017**

**SKU: 175500 Speculative 750 ml 12 bottles/ case  
\$38.85 Wholesale / \$50.00 Retail per bottle**



Rose petals. Plums. Fresh. Anchored by a mineral aftertaste. This wine smells like walking through a rose garden after a rainfall. Inimitable and addictive grip of Nebbiolo. It is a blend of 80% Nebbiolo, 10% Vespolina, and 10% Croatina. Thoroughbred of mountain-grown Nebbiolo shining through. From the *Cascina Cottignano* site, where the soil transitions drastically from volcanic clay to volcanic sand. The wine is aged for about 24 months in the traditional Slovenian oak *botti* (6,200 litre). From the 2-hectare vineyard. It is best to decant.

**LESSONA 'PIZZAGUERRA' 2017 (MAGNUMS)**  
**SKU: 046973 Speculative 1.5 Litre 6 bottles/ case**  
**\$79.35 Wholesale / \$102.00 Retail per bottle**



Floral and minerally. Unmistakable Nebbiolo perfume. Fresh. Elegant and persistent grip from Nebbiolo with a lingering aftertaste. Slightly more floral and elegant than the *Bramaterra* above. *Lessona* is one of the finest sites in Alto Piemonte. *Lessona* has marine sand from a risen seabed of limestone-based soils. A regal expression of Nebbiolo grown near the mountains. This wine spends about 24 months in neutral barrels. This vintage of *Lessona* is 95% Nebbiolo, and 5% Vespolina. From the 1.2-hectare vineyard and production is typically about 250 cases per year. The frost in 2017 reduced the yields significantly. What little that was produced, the quality is superb. With so little production, we were allocated 18 bottles of MAGNUMS. That is all for us for the *Lessona* 2017. It is best to decant.

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

[www.RacineWineImports.ca](http://www.RacineWineImports.ca)