



Monte Maletto “Il Battito del Maletto” Canvese Nebbiolo

Winery: Monte Maletto
Category: Wine – Still – Red
Grape Variety: 100% Nebbiolo
Region: Carema/ Piemonte / Italy
Vineyard: in Settimo Vittone and Carema (TO)
Feature: practicing organic
Awards: 92 Vinous (2022)



Product Information

Soil: 70% sand, with glacial stones of serpentine and gneiss and a small portion of chalk, high in acidity.

Elevation: 350 - 400 meters (1,150 - 1,312 feet) on terraces. Vines grow on pergola.

Age of vines: 20 – 50 years

Vinification: Hand-harvest in middle of October. Spontaneous fermentation in stainless steel with 20% whole cluster. Aged in stainless steel for 10 months.

Yield: 5,000 kg/hectares

Tasting Note: Floral and fruity with aromas of wild red berries. On the palate the wine is juicy and refreshing with lovely textured tannins. Vinous: *“The 2022 Nebbiolo Battito del Maletto is a gorgeous, deep wine. Succulent dark cherry, plum, licorice, dried mountain herbs and spice all race out of the glass. This is a pretty, exuberant Nebbiolo, capturing the intensity of an especially warm and dry year but also offering terrific balance.”* AG

Production: 2,000 bottles / 166 cases

Producer Information

The town of Carema, population 800, is located an hour’s drive north of Turin, tucked up underneath the Vallee d’Aosta border. Gian Marco Viano worked as a sommelier in Glasgow and London before coming home to Carema. With a few other young folks, he has devoted his life to restoring an appellation whose abandoned terraces were a nearly forgotten dream.

The Nebbiolo-based wines of this area would already be rare due to the denomination’s tiny size, only 16 hectares (39.5 acres) in total. In truth, the winemaking culture here nearly disappeared, due to the vagaries of post-war economic change combined with the difficulty of farming the steep-terraced vineyards, which surround Carema in a natural amphitheater. Just five or six other producers farm 1 or 2 hectares each. Their heroic restoration work has saved this completely unique terroir--the grapes are trained on pergolas!--from oblivion.

The pergola training--once a way to combine agriculture with viticulture in order to utilize every inch of the terrace’s hillsides--are not the only unique aspect of this terroir. The soils are nearly 70% sand, with glacial stones of serpentine and gneiss and a small portion of chalk. The pH of the soil is very acidic, quite different from the Langhe. They are contrasted from the Alto Piemonte subzones such as Bramaterra, whose volcanic soil brings rusty notes and bigger tannins, though perhaps fans of the sandier Lessona could find some comparison. In total, the Carema wines are minerality-defined: you can feel the stones. Another distinction is tannins that are extremely elegant, delicate and refined.