
Cantina Togliana “L’Arsin” Carema DOC

Winery: Cantina Togliana
Category: Wine – Still – Red
Grape Variety: 100% Nebbiolo
Region: Carema/ Piemonte / Italy
Vineyard: 0.5 hectares (1.2 acres) in Carema
Feature: practicing organic



Product Information

Soil: Sand, with glacial stones of serpentine and gneiss and a small portion of chalk, high in acidity.
Elevation: 350 - 450 meters (1,150 - 1,476 feet) on terraces. Vines grow on pergola.
Age of vines: 20 – 80 years
Vinification: Hand-harvest. Spontaneous fermentation in a stainless-steel tank; maceration with delicate pump overs for about 15 days; then the skin cap is submerged by means of poplar beams for about 30 days. The wine is then racked in a 1,000 liter French oak cask where it undergoes malolactic fermentation and ages for about 15 months. Further two months in steel tanks before bottling.
Taste: Floral and fruity with aromas of wild red berries. Slightly spiced, crushed stones, mineral driven. On the palate the wine is crisp and lively with a long finish.
Production: 1,250 bottles/ 104 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.

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 mostly 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.