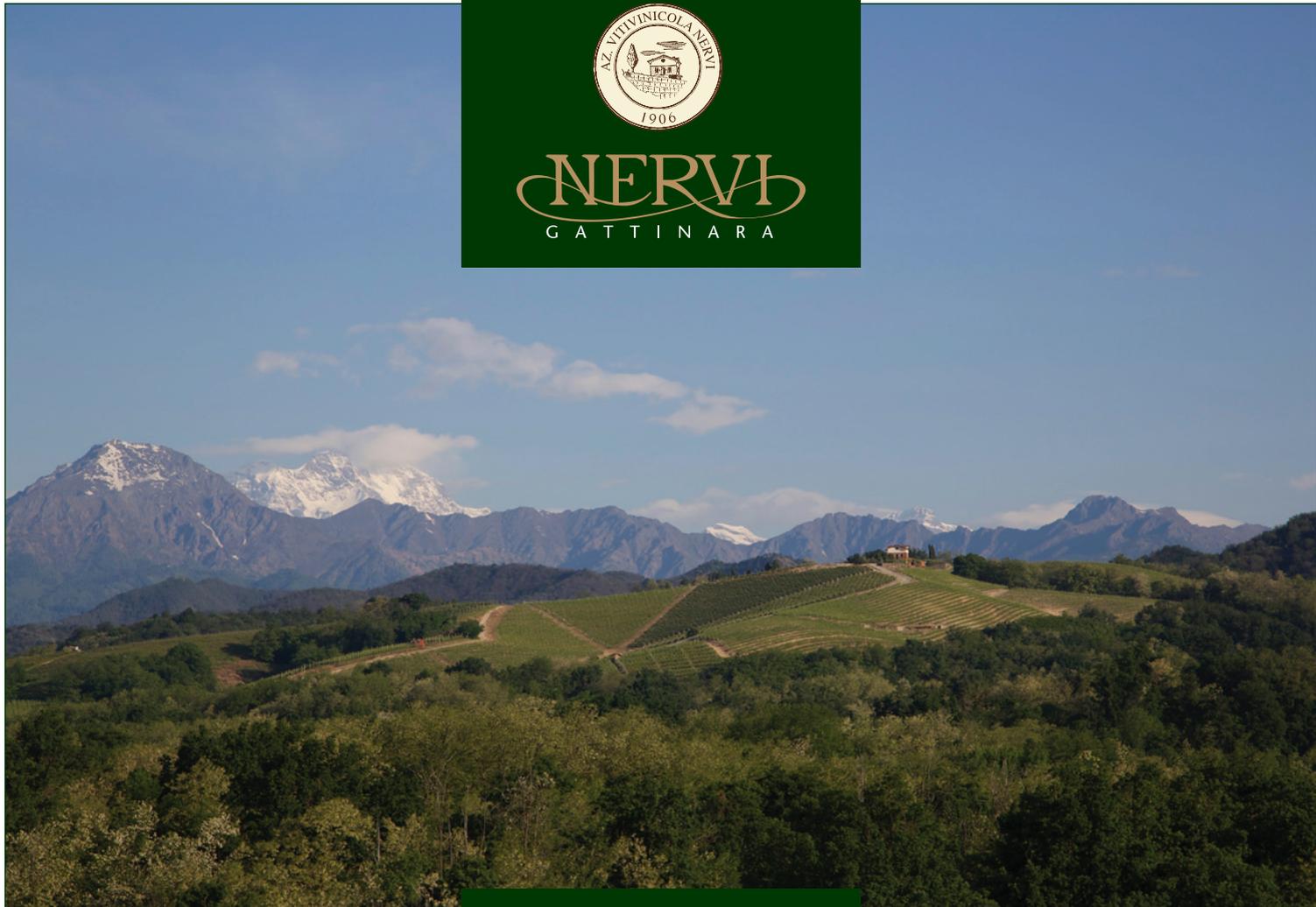




NERVI
GATTINARA



NECTAR IN TEMPORE



NERVI



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 a Norwegian group, joined by the passion for wine and viticulture, owns 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.

DEEP ROOTS IN NORTH PIEDMONT

The Nervi winery was founded in 1906 by Luigi Nervi who started by selling wines from his father Carlo's vineyards; Molsino, Garavoglie (locally called Molsinetto), Permolone and Ronco. In 1910, Luigi married Margherita Ferretti, who owned vineyards in Valferana. Her brother Guido Ferretti was a tanner by profession and brought Nervi wines to his clients in the Piedmontese valleys between Biella and Lago Maggiore. Wines from the Nebbiolo and Spanna grapes were particularly highly regarded. The initial Gattinara labels displayed a drawing of the town with Monte Rosa and the vineyards in the background, combined with a red banner and white letters (pictured right).

In the 1950s, Italo, the only son of Margherita and Luigi, assumed the role of director of the winery. He held a key role in obtaining the official DOC classification for Gattinara in 1967 - one of the first wines with the DOC label in Italy. In 1970, Italo was also one of the first in Piedmont when he introduced both Nervi Molsino and Nervi Valferana as single vineyard bottlings. Luigi's son continued to expand Nervi - built the "casetta" Podere dei Ginepri at the top of the Molsino vineyard, and bought more vineyards. When Italo passed away in 1975, Nervi counted 24.5 hectares of Nebbiolo vines in prime south facing positions within the Gattinara DOCG appellation.

Photo 1: Nervi's stand at the wine fair in Borgomanero in 1923. At this event Nervi won gold medals for the "Nervi superiore da pasto" and the "Nervi Gattinara Vecchio". Luigi Nervi stands on the right while his 10-year-old son Italo sits behind the desk on the left.

Photo 2: The Nervi family outside our winery in Corso Vercelli in 1920, one year after Luigi Nervi bought the premises. Margherita and Luigi Nervi stand in the doorway while Italo sits on the barrel.

Photo 3: Gattinara in the 1930s, Italo Nervi with friends at Castello di San Lorenzo, when vines seemed to cover every inch of the Alpine foothills.







TERROIR - TERRE DEL MONTE ROSA



The high wall of Monte Rosa, Europe's second highest mountain, protects from northerly winds, provides adequate rain and a steady thermic breeze through the south facing vineyards. Clay content is high, only paralleled by that of Serralunga d'Alba in the Barolo area, while volcanic gravel and the absence of chalk give acidic soil conditions.

The volcanic gravel was shaped 25 kilometers below the ground in the Permian period, 280 million years ago, when the Valsesia Supervulcano erupted and formed a 130 square kilometer crater north of Gattinara. When Africa collided with Europe to form Monte Rosa about 60 million years ago, these rare metamorphic rocks surfaced as gravel on the slopes of Monte Rosa. Thereafter, a sea level 170 meters above today's, melting glaciers and wild torrents washed most of the gravel away. But on Gattinara's higher slopes the gravel remained to form a unique, mineral rich terroir, perfectly suited for Nebbiolo.

“At its best, nebbiolo is one of the world's greatest red varieties, producing wines of considerable structure and power, despite their relatively light color. Because of its perfumed complexity, it is sometimes compared with pinot noir, but nebbiolo is a more brooding, tightly wound wine, with smoky, mysterious undertones,” from *“North Piedmont saves the best wine for last”* by Eric Pfanner, The New York Times Global, March 2013.



HISTORIC AND SCENIC VINEYARDS

Nervi's 28.5 hectares of Nebbiolo vines embrace the south facing Casacce, Garavoglie, Molsino and Valferana vineyards. Common to all four is abundant clay and volcanic gravel – the origin of Nervi wines' rare longevity and minerality. The vines, mostly between 10 and 40 years of age, grow between 300 and 420 meters above sea level. In the lots exceeding 40 years of age, the occasional Uva Rara and Vespolina plant appears among the Nebbiolo, reflecting the mixed planting practices of a bygone era. We deploy Guyot training and prune and harvest by hand. Ettore Bornate who leads our team in the vineyards joined Nervi in 1973. His first task was to replant Garavoglie. The same vineyard he replanted in 2015 with 13 different Spanna clones, 6650 plants in total, ensuring the original Nebbiolo-clones of Alto Piemonte remain an integral part of the Nervi vineyards.

Our award winning Nervi Valferana takes its grapes from the mineral rich Valferana vineyard. The iron and

manganese levels in this vineyard are particularly high, approaching six times that of other Nebbiolo producing regions. The vineyard can be traced back to 1228 when Rufinus Musso signed a pergamum and sold his vines in Valferana to pay the dowry for his sister Delia. The Molsino vineyard counts 14.5 hectares, and includes a south facing natural amphitheatre. It takes its name from Mursin, meaning soft in the North Piedmontese dialect. In a pergamum from 1471, the Molsino vineyard is called "Vigne ad Molexinum", and tax-records from 1533 value these vines at 10-12 Lira per satura (square of 100 plants) – placing them among Gattinara's highest valued. The five hectare Garavoglie vineyard, originally called Molsinetto, was renamed when bought by noble man Angelo Garavoglia da Cigliano in 1679.

"The majestic Molsino, the captivating vineyard and proud century-old heritage of the historical wine producer Nervi... can only be reached by crossing a small forest which, over time, has grown to replace old vineyards. Whomever visits the Molsino for the first time has no idea of the sight to be seen – with the mighty Monte Rosa, of a Himalayan profile, that seems to have been positioned on purpose to guard this spectacular amphitheatre from behind. This is the most significant of settings for vineyards of Northern Piedmont where Nebbiolo grapes give us one of its gems - the Gattinara". Bibenda/AIS 2014.





THE CELLARS



In our 19th century vaulted subterranean cellars the temperature is low and stable. Oscillations are limited to four degrees Celsius between the coldest days of winter and the hottest days of summer. Nervi uses only large oak casks (botte) for aging. They range from 750 to 7 600 litres in capacity, are made in Austrian, French, German and Slavonian oak, and total 400 000 litres. For the joining and stabilisation of blends, we use subterranean cement tanks, ranging from 5 000 to 16 000 litres.

Nervi uses a selection of local yeasts based on our long wine making experience, and conical oak vats (tini) are used to ferment and macerate the single vineyard wines Nervi Molsino and Nervi Valferana. These traditional fermentation vats have no temperature control beyond the inertia inherent in their thick oak staves. Thus vinification and aging is performed in much the same way as when Luigi Nervi established the company in 1906, barring the introduction of peristaltic pumps and a modern bottling plant.





TIMELESS WINEMAKING

More than 100 years of wine making experience has taught us that only through long aging do we manage to transform Gattinara's high level of tannins into a well balanced wine. The Gattinara DOCG aging requirement is three years of which a minimum of two in wood.

Hence Luigi Nervi's motto: Nectar in tempore – implying patient aging in Nervi's cellars will transform our Nebbiolo grapes into the prized elixir that made Roman goods immortal. Our two crus are made only in exceptional years by picking the best grapes in the Molsino and Valferana vineyards.

Nervi Gattinara is made from the best grapes of the Casacce and Garavoglie vineyards as well as grapes from Molsino and Valferana. The bunches are gently destemmed and pressed. The maceration is long, minimum 20 days, and is performed in steel vats with temperature control and oak (tinis).

Nervi Gattinara – aged minimum three years in large oak casks.

“Nervi has a cellar of treasures from the past like the sublime Nervi Gattinara, a discovery...” Cuisine et vins de France, March 2013.

“Rich, exuding licorice, cherry, strawberry, floral and

spice flavors, singed by iron and tobacco notes. Intense and harmonious, with excellent grip and a lingering aftertaste. Drink now through 2020.” Wine Spectator, April 2015.

Nervi Valferana – aged minimum four years in large oak casks.

“A great example of a Gattinara loyal to the terroir. Articulated scents of fruits and minerals, red berries and bitter citrus, iron and graphite. Austere and rigorous it commands attention. Prodigal of emotions for those searching the nuances,” Bibenda Guida ai Migliori Vini d'Italia, Italian Sommelier Association 2013.

Nervi Molsino – aged minimum four years in large oak casks.

“Vigneto Molsino, the historic and prestigious cru from which Nervi derives its best grapes, presents itself with a beautiful, transparent, intense and brilliant ruby red. The nose begins with discreet balsamic and vanilla, merged with sweet fruit and juicy cherries and plums, moving on to memories of herbs. After a sinuous entry into the mouth, the wine moves between the sweetness of ripe fruit and the tension of the tannin structure, until the alcoholic power, typical of this vintage, melts the suspense and the palate experiences the same complexity of stimuli already enjoyed by the nose.” Vini d'Italia 2005, Slow Food Editore Gambero Rosso.







THE HISTORY OF NEBBIOLO
The Nebbiolo grape is native to the Piedmont region of Italy, where it has been cultivated for centuries. It is one of the most important grape varieties in the world, known for its ability to produce wines with a unique character and a long history of excellence.

Nervi Gattinara Cardinale

The Nervi Gattinara Cardinale is Nervi's most traditional expression of Gattinara's terroir. The label stems from the 1950s and shows Cardinale Mercurino Arborio di Gattinara (1465-1530) holding a bunch of Nebbiolo grapes while inspecting his large oak casks. Grape selection and vinification parallels that of Nervi Gattinara, but the aging in oak differs to provide a slightly more tannic and rustic wine as preferred by the North Piedmontese connoisseurs.

Nervi Spanna

Nervi Spanna expresses the fresh yet sublime taste of a young North Piedmontese Nebbiolo. It is aged one year in concrete vats.

Nervi Terre del Monte Rosa

Nervi Terre del Monte Rosa expresses the austere minerality and the cool climate of the vineyards south of Monte Rosa. It is aged one year in concrete vats. A Nebbiolo for every occasion.

A NEBBIOLO FOR EVERY OCCASION

Nervi Rosa

Our rosé is made from Nebbiolo with up to 10% Uva Rara. The grapes are gently pressed and after 6-7 hours the must is separated from the skins, giving the delicate pale pink rose colour with orange notes. Fermentation is done in steel vats with temperature control. Uva Rara and low fermentation temperature exalt aromas of fruits and flowers while Nebbiolo brings structure and a savoury finish.

"...[Nervi] rosé based on Nebbiolo, one of the best tasted." Bibenda Guida ai Migliori Vini d'Italia – Italian Sommelier Association 2013.

Nervi Bianca

Nervi Bianca is made from Erbaluce. To achieve Erbaluce di Caluso DOCG status the grapes are vinified in Caluso and the wine bottled at Nervi. This rare North Piedmontese white grape provides a refreshing wine with surprising minerality and acidity.





NERVI JEFFERSON 1787

On April 19th 1787 Thomas Jefferson stayed at Hotel Tre Re in Vercelli and drank his first Gattinara - or *Gatina* as his diary reads. His first encounter with Nebbiolo was in Turin the day before. His description of the wine suggests it was vinified in the sparkling style popular in Piedmont until the 1840s:

There is a red wine of Nebiule made in this neighbourhood which is very singular. It is about as sweet as the silky Madeira, as astringent on the palate as Bordeaux, and as brisk [sparkling] as Champagne. It is a pleasing wine.

The wine made a lasting impression on Jefferson. In 1791 he solicited Baltimore based merchant Pierre Guide for *Nebiule* wine of *meilleur cru*. But it was not until Jefferson as President in 1806 engaged the full US Consular corps on the Italian peninsula that 50 bottles arrived safely at the White House. Upon tasting this *Nebiule*, Jefferson described it as *superlatively fine and extremely admired here*. This is the first documented

Mr Lemaire
July 20. 06.
P. S. send also all the Nebiule wine. it is much
esteemed here.

shipment of Nebbiolo wine to the US and certainly the first shipment to the White House, which was completed only five years earlier.

Jefferson requested more Nebiule from the US Consuls in Genoa and Leghorn. They shipped it in barrels accompanied with complete bottling instructions. It is safe to assume that the ensuing shipments also were superlatively fine because Jefferson instructed his White House steward Etienne Lemaire to ship every single bottle of Nebiule, 78 bottles in total, from the White House cellars to Monticello in preparation for the expiry of his second term as President in March 1809. Jefferson's instructions read *P.S. send also all the Nebiule wine, it is much esteemed here*.

Nervi Jefferson is a sparkling Nebbiolo rosé. It is vinified in the style enjoyed by Jefferson in 1787, and made using the *methode champenoise*, zero dosage.

His Excellency Thomas Jefferson
President of the United States
of America



By the Schooner Louisiana, Capt. M^r. Forlan
of Philadelphia who sailed from hence on the 16th
of May, I had the honour to put on board for
Your Excellency three barrels of N^o 1 wine
properly embaled as received from Turin.

My intention for sending the wine in barrels
proceeded from the failure of several attempts
in the transportation of it in bottles, at the same
time I was aware that the quality in the first
moment of Judgment cannot appear the most
favourable, but after it will be settled, bottled, well
corked and the bottles laid upon their sides for
the term of three or four months, the quality
and taste of the wine will be infinitely
improved as I know from the trial I made
of a barrel prior to shipping those on board of

29505



Kahn Peter Jan^l. Genoa June 9. 07.
no 2. Def. 19.

the Louisiana

Should your Excellency condescend to
inform me of the opinion your Excellency on
substant of the quality of the wine after its
arrival in the manner I have mentioned
to forward it I shall esteem the favor as
a most high obligation conferred upon

Your Excellencies

Most Obliged Most Devoted
and Very Humble Serv^t

Peter Nathan Jan^l

Genoa 8. 15 June
1807



GATTINARA HISTORY

Gattinara's wine tradition goes back more than thousand years. The tenth century tower was built to guard the vineyards and the ford across the Sesia River. Starting in the 13th century, sale and purchases of vineyards were routinely registered by the notary public of Gattinara. The transfer deed depicted in the background is from 1217 and is a testimony to Florio's purchase of Guglielmo's vineyards in Gattinara. When formal city status was obtained in 1242, excise duty on wine was Gattinara's main source of income. In 1304 when Pier de Crescenzi heralded "Nubiola's magnificence", the Gattinarese were busy building a stronghold for wine storage within the walls of their small city state. The 1475 Duomo of San Pietro is embellished with terracotta harvest scenes around the main entrance and carved Nebbiolo bunches in the choir.

Mercurino Arborio di Gattinara became senior council to the Duchess of Savoy in 1501 and later leader of the Supreme Court of Burgundy. In 1518 he became senior council to Holy Roman Emperor Charles V and was eleven years later appointed Cardinal after brokering peace between Emperor and Pope. Mercurino served Gattinara at the court in Madrid and brought casks of Gattinara on his diplomatic missions. Through his will Mercurino established the Lateranensis cloister in Gattinara in 1542. A version of the last supper painted in this cloister shows Jesus and his disciples enjoying a glass of ruby red Nebbiolo while dining below the tower of Gattinara.





Numero d'ordine	Nome del proprietario	LUOGO di produzione	Qualità	ANNATA	ANALISI CHIMICA					ZUCCHERO p. ‰	TARTRATO di potas. p. ‰
					Peso Specifico	ALCOOL in volume p. ‰	COLORE in gradi	ACIDITÀ totale p. ‰	AGIUM acetico p. ‰		
1	Scansetti Aminta	Gattinara	Passito misto	1820	1,0273	12,80	—	7,30	1,03	—	—
2	Scansetti Farmacista Giovanni	»	Bianco misto	1835	0,9936	12,07	—	6,80	1,73	—	—
3	Francioni dott. Giovanni	Grignasco	»	1847	0,9977	14,30	—	6,30	1,25	21,63	1,51
4	Rachis Avv. Carlo	Gattinara	Spanna rosso	»	0,9969	13,90	—	8,40	0,75	—	—
5	Scansetti farmacista Giovanni	»	Misto	»	0,9902	14,43	—	7,90	0,85	—	—
6	Rachis avv. Carlo	»	Spanna	1849	0,9970	13,80	—	8,70	0,85	—	—
7	Gianoli ing. Carlo Alberto	Ghemme	Misto	1856	0,9957	10,30	40	8,95	—	—	—
8	Delmastro fratelli fu Bernardino	Gattinara	Spanna	1858	0,9941	11,70	100	7,75	—	—	—
9	Gibellino Sebastiano	»	»	1860	0,9934	11,25	71	8,25	—	—	—
10	Sella cav. Francesco	Cossato	»	1861	0,9971	12,50	50	8,35	—	—	—
11	Gianoli ing. Carlo Alberto	Ghemme	Misto	»	0,9944	10,05	43	7,75	—	—	—
12	Sella cav. Francesco	Cossato	Spanna	1862	0,9972	11,60	33	8,35	—	—	—
13	Galli notaio e fratelli	Ghemme	Misto	1863	0,9939	11,75	20	8,35	—	—	—
14	Scansetti farm. Giovanni	Gattinara	Spanna	»	0,9941	12,45	34	—	—	—	—
15	Marocchetti Marco	Lessona	» » passito	1864	1,0427	12,69	—	—	—	—	—
16	Francioni dott. Giovanni	Grignasco	»	»	0,9981	11,70	—	—	—	—	—
17	Sella cav. Francesco	Cossato	»	»	0,9950	12,30	65	—	—	—	—
18	Francioni dott. Giovanni	Grignasco	Misto	1865	0,9926	13,18	—	—	—	—	—
19	Scansetti farm. Giovanni	Gattinara	Spanna e vespolina	»	0,9937	12,81	—	—	—	—	—
20	Bertolazzi don Giacomo	»	» vesp. e nebb.	»	0,9953	12,63	—	—	—	—	—
21	Scribante geometra Delfino	»	Misto, pred. la spanna	»	0,9928	12,63	—	—	—	—	—
22	Patriarca Giuseppe fu Carlo	»	Spanna in damigiane	»	1,0033	13,28	—	—	—	—	—
23	Patriarca Luigi (asilo infantile)	»	» rosso	»	0,9958	11,23	—	—	—	—	—
24	Patriarca Giuseppe fu Carlo	»	» in botte	»	0,9951	13,51	—	—	—	—	—
25	Paolotti notaio Pietro	»	» rosso	»	0,9933	12,72	—	—	—	—	—
26	Rachis avv. Carlo	»	»	»	0,9932	12,73	—	—	—	—	—
27	Giovanelli vedova Francesca	»	Misto	»	0,9956	11,20	80	—	—	—	—
28	Vegis Carlo	»	»	»	0,9951	12,20	66	—	—	—	—
29	Cametti Antonio fu Felice	»	»	»	0,9946	12,50	117	—	—	—	—
30	Paolotti Giuseppe	»	Spanna	»	0,9937	12,95	125	—	—	—	—
31	Scribante Giovanni	»	Misto	»	0,9950	12,85	95	—	—	—	—
32	Marazzino Paolo	»	»	»	0,9941	12,50	163	—	—	—	—
33	Sella cav. Francesco	Cossato	Spanna	»	»	»	»	»	»	»	»





REGIA STAZIONE ENOLOGICA SPERIMENTALE DI GATTINARA

In 1872 Luigi Nervi's relative Pietro Giovanni Nervi helped establish Italy's second oenological research station in Gattinara. Wine from 327 vineyards across North Piedmont was analysed and tasted, among these Sebastiano Gibellino's 1860 Gattinara (row 9) of which the 1864 vintage is pictured to the left. Gattinara had 628 hectares of vineyards, six times the 104 hectares of Gattinara DOCG today. They were mostly planted with Spanna - at the time considered a variety distinct from Nebbiolo. This can be seen from Bertolazzi's 1865 Gattinara (row 20) which was made from Spanna, Vespolina and Nebbiolo. Bertolazzi's vineyard was acquired by Luigi Nervi in 1919 and is today a part of Nervi's holdings in Valferana. The analysis performed at the research station resulted in the 1875 quality classification of North Piedmont's terroirs. It placed Gattinara on top, followed by Lessona, Grignasco, Ghemme, Cossato, Sizzano, Boca and Briona. In 1875, head of the research station Ing. G.B. Cerletti commented:

“The best wines of North Piedmont enter into the category of Grand Vins d'Italia and match the great wines of Bordeaux and Burgundy, particularly the latter to which the North Piedmontese wines are similar. This conclusion is supported by the prices obtained by a good Gattinara or Ghemme. In years of scarcity they fetch Lira 600 – 800 per hectolitre, price levels rarely reached by fine French wines, even when they are genuine Clos Vougeot, Chambertin, Medoc or Hermitage.”





BIELLA AGOSTO 1920
 SETTEMBRE
 ESPOSIZIONE AGRICOLA-ZOOTECNICA
 PROMOSSA DAL COMIZIO AGRARIO DI BIELLA NEL CINQUANTENARIO DELLA SUA FONDAZIONE

Diploma di Medaglia d'Oro

rilasciato al *Sig. Luigi Versè* (Gattinara)

per *Vino fino rosso*

p. il Comitato Direttivo
 IL PRESIDENTE

M. Manfredi

IL PRESIDENTE DELLA GIURIA

M. Manfredi

IL SEGRETARIO

S. M. Belli

p. la Commissione Esecutiva
 IL PRESIDENTE

A. Roccarillo





WELCOME TO NERVI

Nervi is conveniently located close to Lago Orta and Lago Maggiore, the rice district of Arborio and the Monte Rosa ski area. Milan Malpensa Airport is 45 minutes away by car while Turin and Milan city centres are an hour and 15 minutes away. The trip to Alba and the Barolo area takes close to two hours.

Within a 30 minute drive from Nervi there is a multitude of high quality, family run restaurants and enotecas, several with Michelin stars.

To book visits, buy wine or to get suggestions for your trip, please contact:

Nervi by phone: +39 0163 833 228

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Nervi by email: info@nervicantine.it



Monterosa 4.634m

Cima di Jazzi 3.803m

Molsino 420m

Stralhorn 4.190m



NERVI
CATTINARA



NERVI

GATTINARA

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