



LONDON – 67 PALL MALL
27th SEPTEMBER 2022

The Academy

- A project for **wine professionals** only.
- Our goal: create a **global network of Langhe wines ambassadors**.
- Focus on history, geology and climate, grapes and winemaking techniques.
- Three days of Lectures, guided tastings, lunches and on-site field trips.



LEVEL I

THE PROGRAM

DAY 1

9:00 – 9:30	<i>Participants' arrival at Grinzane Cavour Castle.</i>	
9:30 – 10:00	<i>Greetings and short introduction by organizers.</i>	<i>Representatives of Strada del Barolo and Consorzio di Tutela Sandro Minella</i>
10:00 – 11:00	<ul style="list-style-type: none">• Hystorical and geographical characteristics of the region – Part 1.	<i>Sandro Minella</i>
11:00 – 11:15	<i>Coffee break</i>	
11:15 – 12:30	<ul style="list-style-type: none">• Historical and geographical characteristics of the region – Part 2.• Overview of the appellations.	<i>Sandro Minella</i>
12:30 – 14:00	<i>Light Lunch at Marc Lanteri Bistrot at Grinzane Cavour Castle.</i>	
14:00 – 16:30	<ul style="list-style-type: none">• Geology, soils and climates of the Langhe, Roero and Monferrato region.• Barolo and Barbaresco M.G.A.: history and description.	<i>Edmondo Bonelli</i>
16:30 – 16:45	<i>Short break for room setting up.</i>	
16:45 – 18:00	<ul style="list-style-type: none">• Guided tasting of 4 wines (100% Nebbiolo) from 4 different soils.	<i>Edmondo Bonelli Sandro Minella AIS Sommeliers</i>

DAY 2

9:00 – 11:30	<ul style="list-style-type: none">• Viticulture: general elements.• History, characteristics and agronomy of the region's main grape varieties, with focus on Nebbiolo.	<i>Edoardo Monticelli</i>
11:30 – 11:45	<i>Short break for room setting up.</i>	
11:45 – 12:30	<ul style="list-style-type: none">• Guided tasting of 4 different single varietal wines.	<i>Edoardo Monticelli Sandro Minella</i>
12:30 – 14:00	<i>Light Lunch at Marc Lanteri Bistrot at Grinzane Cavour Castle.</i>	
14:00 – 16:00	<ul style="list-style-type: none">• Oenology: history and technical evolution.• Oenological features of the region's main grape varieties, with focus on Nebbiolo.	<i>Vincenzo Gerbi</i>
16:00 – 16:15	<i>Coffee break</i>	
16:15 – 17:15	<ul style="list-style-type: none">• Final lesson on opportunities, threats and future trends of the Langhe wines.	<i>Maurizio Gily</i>
17:15 – 17:30	<i>Short break for room setting up.</i>	
17:30 – 19:00	<ul style="list-style-type: none">• Guided tasting of 4 wines, examples of 4 different wine making and ageing styles.	<i>Vincenzo Gerbi Maurizio Gily Sandro Minella</i>

DAY 3

9:00 – 13:00	<ul style="list-style-type: none">• Guided tour (by bus) of Barolo and Barbaresco wine zones. Meeting point: Grinzane Cavour Castle.	<i>Edmondo Bonelli</i> <i>Sandro Minella</i>
13:00 – 15:30	<ul style="list-style-type: none">• Lunch in Roddi at Ristorante La Crota with guided tasting of 2 Barolo and 2 Barbaresco.• Delivery of certificates and final salutes.• Back to Grinzane Cavour Castle (16:00).	<i>Representatives of</i> <i>Strada del Barolo</i> <i>and Consorzio di Tutela</i> <i>Sandro Minella</i> <i>Edmondo Bonelli</i>

HUMAN FACTORS

History
Shared know-how
Socio-economic conditions
Market
Community

GRAPES

Characteristics
History

NATURAL FACTORS

Soil
Climate
Ecosystem





HUMAN FACTORS

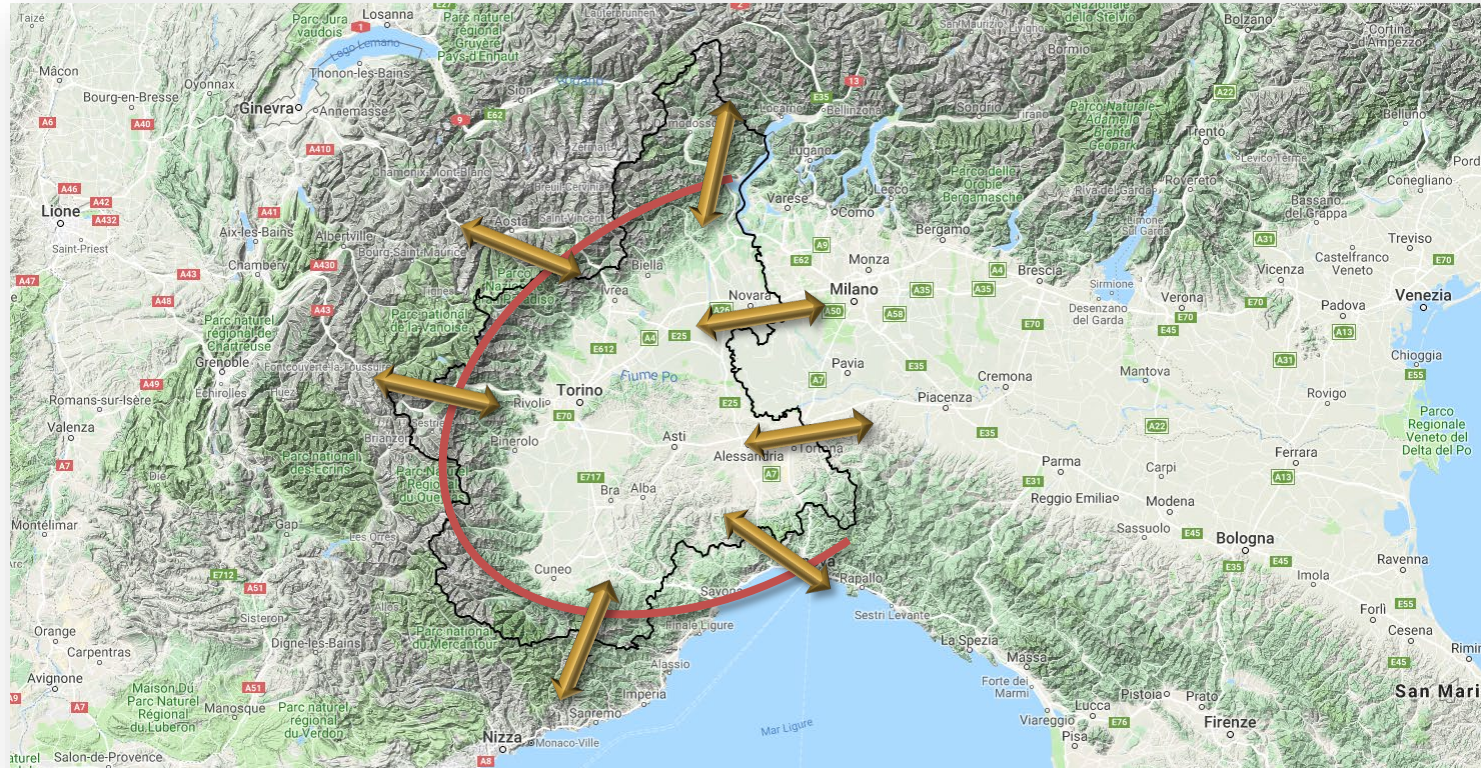
LANGHE WINES – HUMAN FACTORS

HISTORICAL BACKGROUND



PIEMONTE

A «HINGE» TERRITORY «AT THE FEET OF THE MOUNTAINS»



LANGHE AND WINE HISTORY

Middle ages, birth of autochthonous grapes

1268 RIVOLI CASTLE

“vigne de Nibiol”

1268 PIER DE' CRESCENZI

«...a kind of black grape called nubiola... it's wonderfully vinous... it is very sensitive to shadow... it makes age-worthy wines... and its widely cultivated in the town of Asti and its surroundings»

1431 STATUTES OF MORRA

1593 DOGLIANI AND DOLCETTO



LANGHE AND WINE HISTORY

Wines and Aristocracy

1751 - 1752

«VINO DEI CANNUBI»

FIRST SHIPPINGS TO ENGLAND

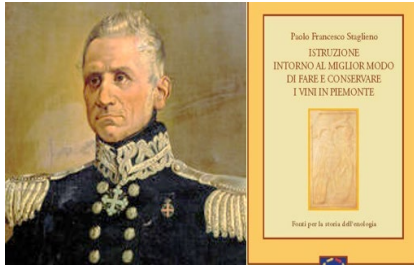
1787 **THOMAS JEFFERSON**

Nebbiolo *“...as sweet as the silky Madeira,
as astringent on the palate as Bordeaux, and
as brisk as Champagne”*



The “Fathers” of Barolo

KING CARLO ALBERTO

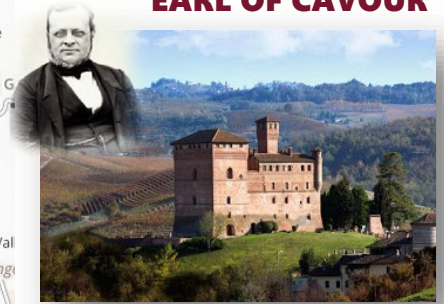


FRANCESCO STAGLIENO

1835 *“Instructions about the best way to make and preserve wines in Piemonte”.*
A new approach to quality wine making



CAMILLO BENSO, EARL OF CAVOUR



JULIETTE COLBERT, MARQUISE OF BAROLO



1800-1900

THE ERA OF WINE MERCHANTS AND FARMERS



THE ERA OF WINE MERCHANTS AND FARMERS

ALBA WINE SCHOOL

1881 «**SCUOLA ENOLOGICA**»

«...in order to free the farmers from centuries-long empiricism», **Umberto I School of Viticulture and Oenology** opens in Alba, first of its kind in Italy

Fundamental role in scientific research and in training **many generations of expert vine growers and winemakers**



THE ERA OF WINE MERCHANTS AND FARMERS

1894 **DOMIZIO CAVAZZA – THE FATHER OF BARBARESCO**

First director of the Oenology School, founder of the cooperative winery in Barbaresco «**Cantine Sociali di Barbaresco per la produzione di Vini di Lusso e da pasto**»



LANGHE AND WINE HISTORY

Wars, crisis, land and farmers

1927 - 1933 LAW ON «TYPICAL QUALITY WINES»

1927 Production zones of Barolo and Barbaresco officially delimited for the first time

1933 Barolo and Barbaresco - first wines in Italy to be included in the new law

1934 «CONSORTIUM FOR THE PROTECTION OF BAROLO AND BARBARESCO»

Created “with the aim of **defining region of origin, grape varieties and characteristics** of the wines, **protecting the wines** from fraudulent copies, adulteration and unfair competition, and **defending the wine’s reputation** and qualities in legal contexts”.

LANGHE AND WINE HISTORY

Wars, crisis, land and farmers

1915-1945 **WARS AND FINANCIAL CRISES**

- Lands is gradually **sold in small parcels to local farmers.**
- Strong and deep **ties with the land.**
- The **agricultural policies** under the fascism impose the cultivation of commodity products.
- **The production of quality wines is drastically reduced.**
- Many **farmers cooperatives are forced to close.**

LANGHE AND WINE HISTORY

Slow afterwar recovery

1945-1970 **AFTERWAR, «THE RUIN» AND A SLOW RECOVERY**

1961 - 1967 **THE FIRST «SINGLE VINEYARD» WINES**

1961 - **Bussia and Rocche di Castiglione**

1967 - **Sorì San Lorenzo and Asili**

1966 **D.O.C.**

- **Barolo and Barbaresco** - first wines in Italy to obtain the D.O.C.
- The DOC recognition **stimulates the interest** for quality wines.

LANGHE AND WINE HISTORY

70ies and 80ies, the basis of a rebirth

70ies - 80ies FARMERS BECOME WINE PRODUCERS

1980 D.O.C.G.

Barolo and Barbaresco are **the first wines in Italy** to obtain the D.O.C.G. certification.



1975-1985 THE FIRST MAP OF THE «CRUS» OF BAROLO BY RENATO RATTI



LANGHE AND WINE HISTORY

1990, the years of the «revolution»

1986 FIERCE REACTION OF A HURT PRIDE

1990 A GREAT YEAR

1993 «BAROLO BOYS» REVOLUTION



LANGHE AND WINE HISTORY

The recent years

2000-2022 YEARS OF CONSTANT GROWTH

- Competition **stimulates** quality
- **More attention to the quality of the grapes and the expression of the terroir**
- A memorable sequence of **great vintages**
- **Worldwide commercial success**
- **Land prices around Barolo start to grow fast**
- Slow **decrease of some traditional grape varieties**, Dolcetto above all

LANGHE AND WINE HISTORY

The recent years

MENZIONI GEOGRAFICHE AGGIUNTIVE (M.G.A.)

2007

Barbaresco 66 geographic units (M.G.A.)

2010

Barolo 170 M.G.A. plus 11 «communal appellations»

Nebbiolo production grows at the expense of other traditional varieties

Land value skyrockets, especially on the most famous MGA

LANGHE AND WINE HISTORY

The recent years

2014 **UNESCO WORLD HERITAGE**

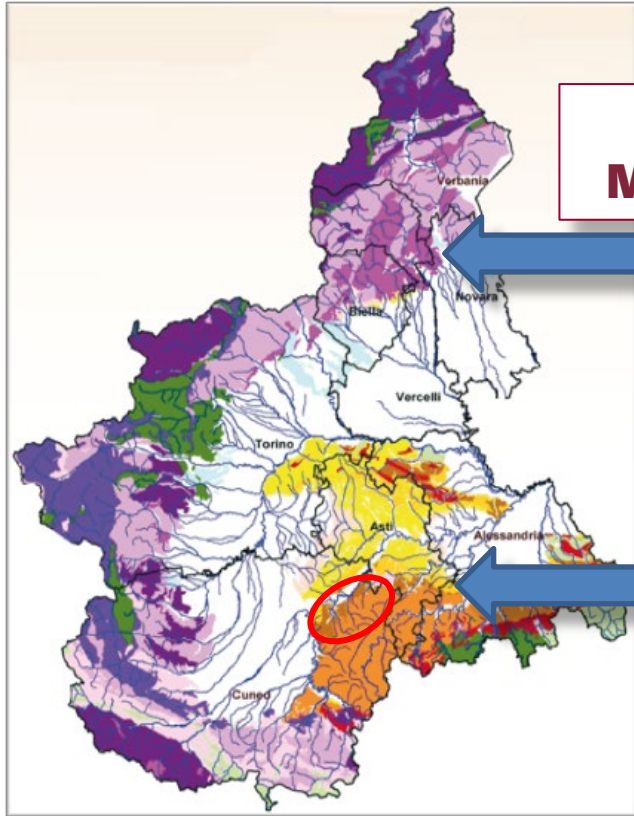
- **Fuels the booming food & wine tourism business in the Langhe**
- **Direct sales** at the wineries grow
- **Relevant investments in hospitality**, improving and diversifying the commercial offers

2019 **BAROLO & BARBARESCO ACADEMY – LANGHE WINE SCHOOL**

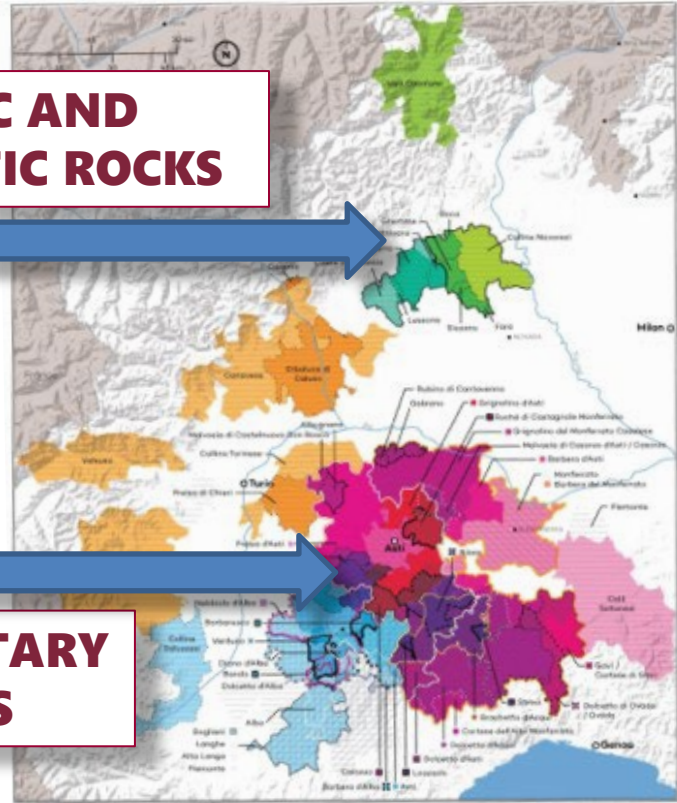
NATURAL FACTORS



PIEDMONT - GEOLOGY



**VOLCANIC AND
METHAMORFIC ROCKS**



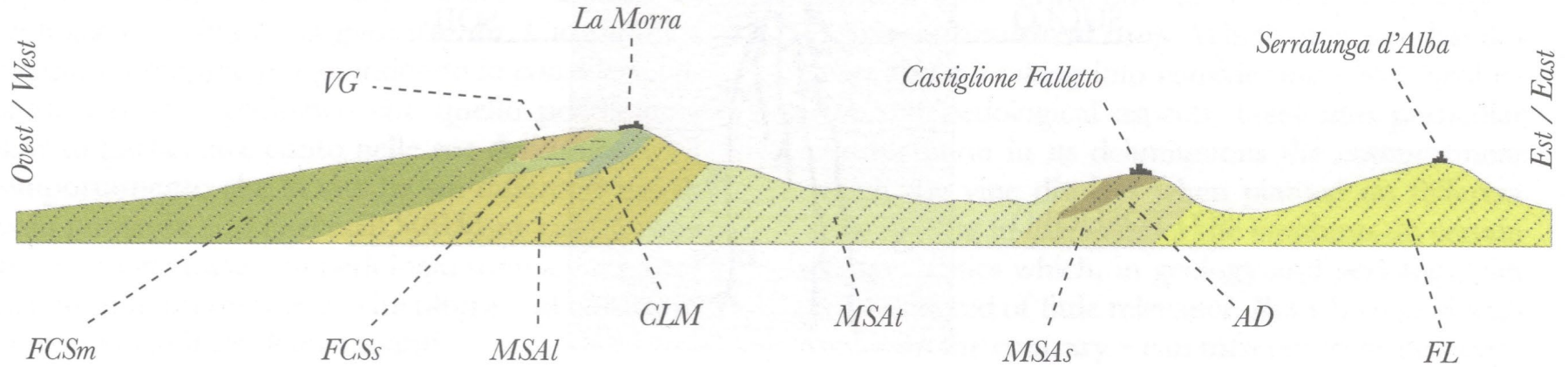
**SEDIMENTARY
ROCKS**

PIEDMONT'S TERTIARY BASIN



LANGHE AND ROERO - SOILS

A continuous landscape transformation

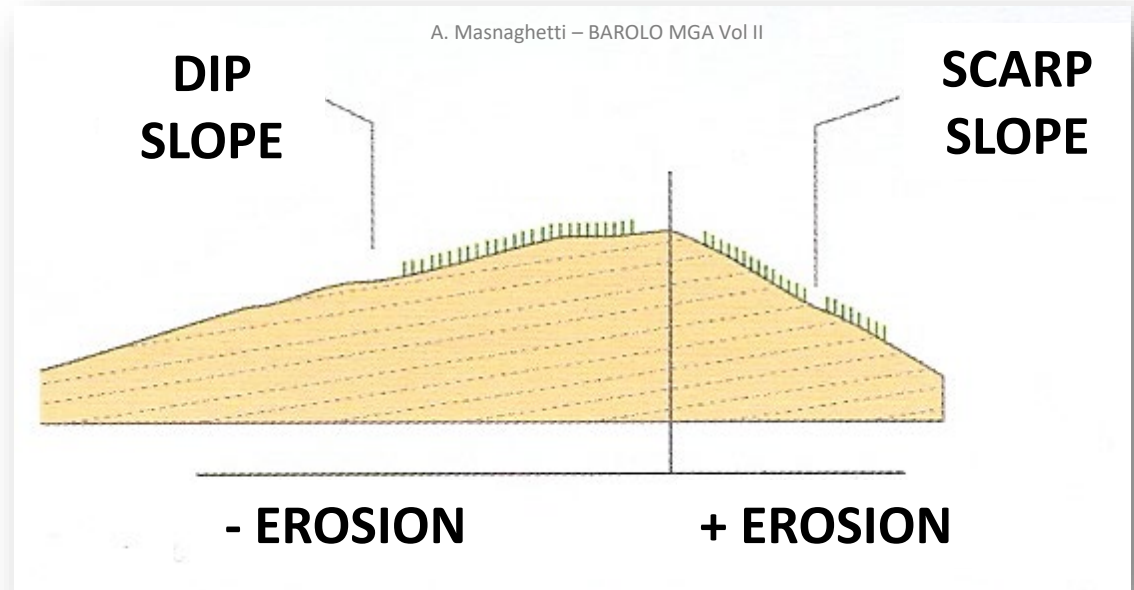


LANGHE AND ROERO - SOILS

A continuous landscape transformation

Sawtooth profile

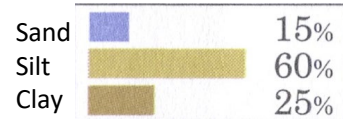
Different conditions on NW and SE sides.



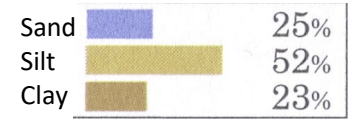
BAROLO & BARBARESCO - SOILS



SANT'AGATA MARLS
Typical



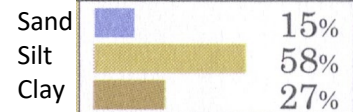
LEQUIO FORMATION



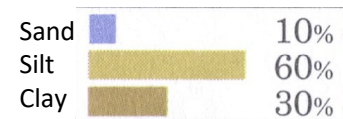
SANT'AGATA MARLS
Sandy



GYPSUM VEIN



SANT'AGATA MARLS
Laminated

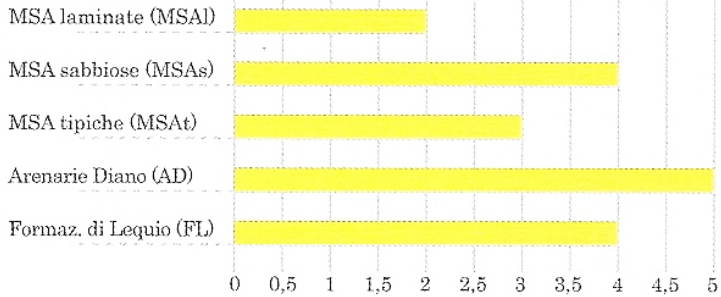


DIANO SANDSTONES

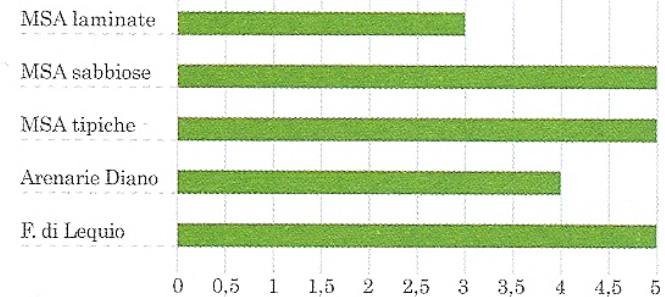


SOILS AND PHENOLOGICAL PHASES

BUD BREAK

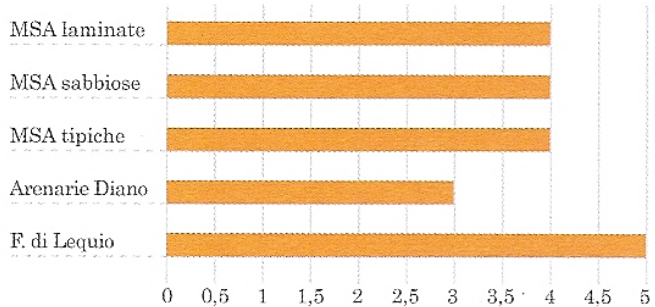


FLOWERING

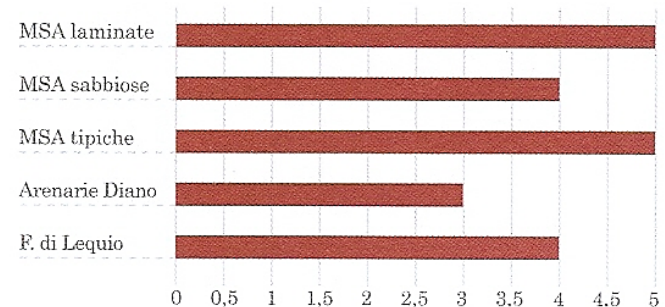


A. Masnaghetti – BAROLO MGA Vol II

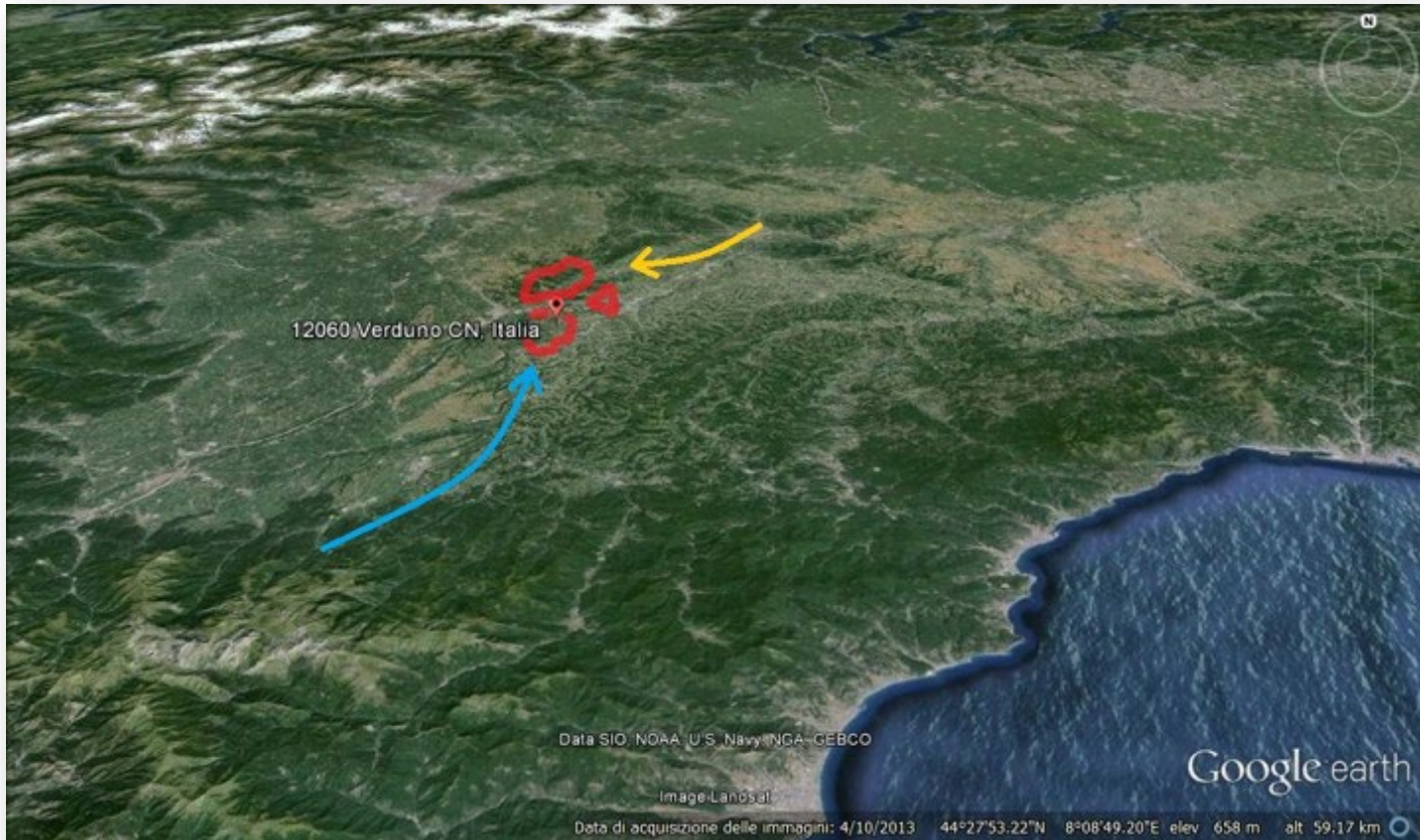
COLOR CHANGE



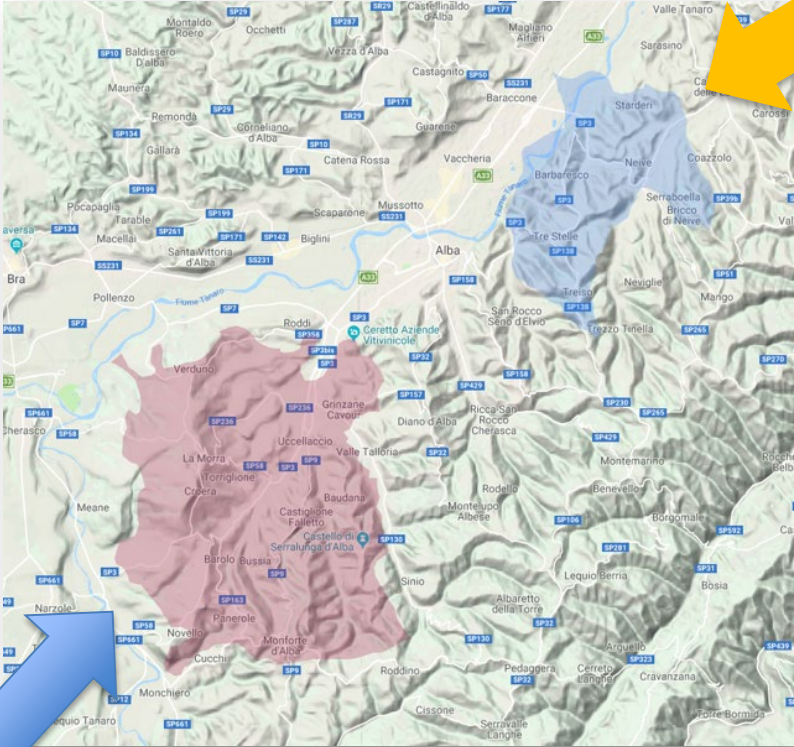
RIPENING



GEOGRAPHY AND MICROCLIMATES



GEOGRAPHY AND CLIMATE



BAROLO

BARBARESCO

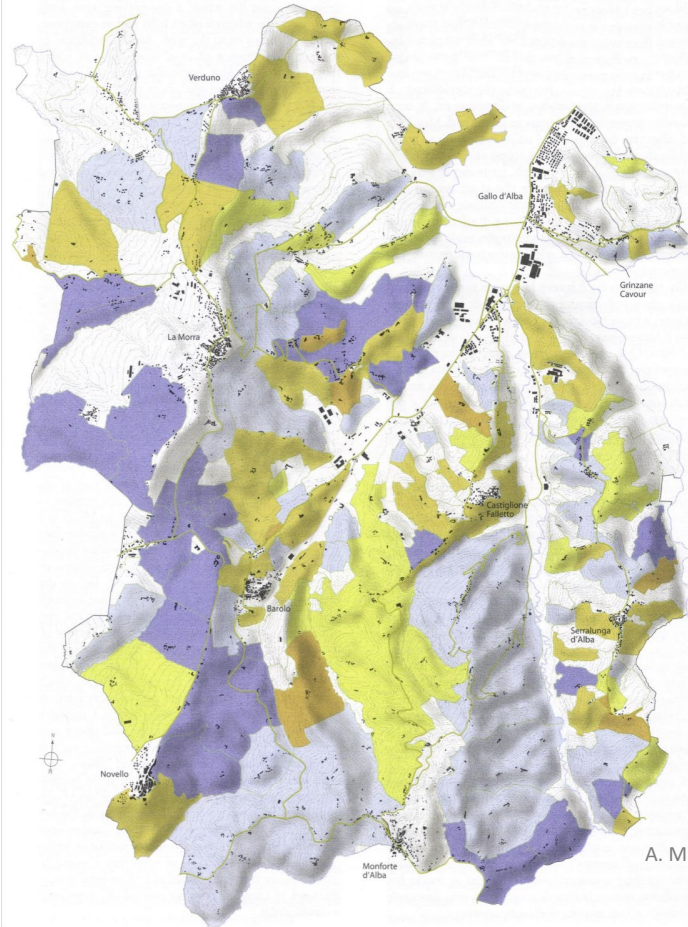
GEOGRAPHY AND CLIMATE



BAROLO - HARVEST PERIODS

Calculated harvest periods (decade 2007-2016)

- Very early (<04/10)
- Early (04/10-06/10)
- Intermediate (07/10)
- Late (08/10-10)
- Very late (>10/10)



A. Masnagheti – BAROLO MGA Vol II

natural factors



HARVEST PERIOD



human factors



THE APPELLATIONS

DOC AND DOCG OF THE LANGHE

THE DOC AND DOCG PROTECTED BY CONSORZIO DI TUTELA

ALBA DOC

BARBERA D'ALBA DOC

BARBARESCO DOCG

BAROLO DOCG

DIANO D'ALBA DOCG

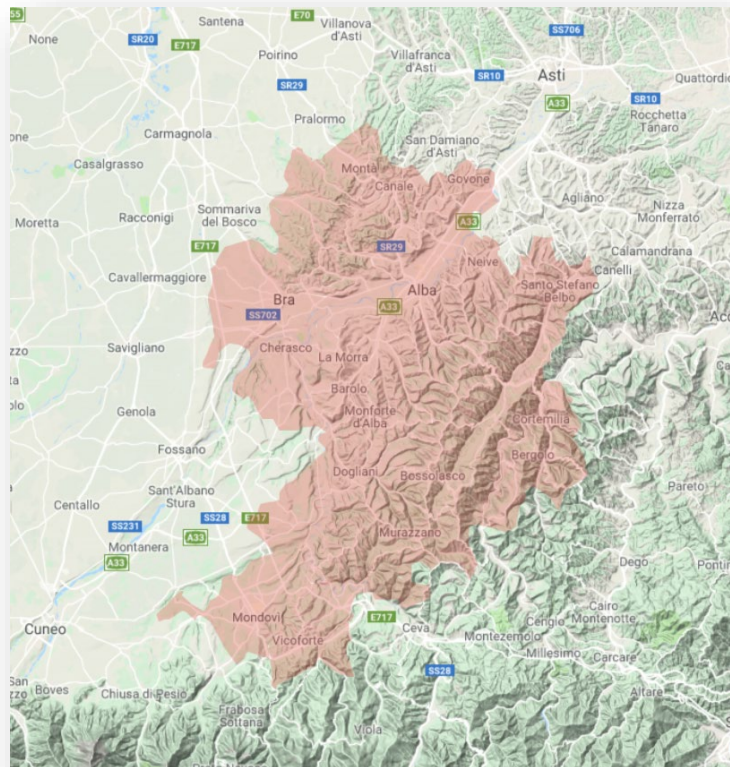
DOGLIANI DOCG

DOLCETTO D'ALBA DOC

LANGHE DOC

NEBBIOLO D'ALBA DOC

VERDUNO DOC



LANGHE DOC

Langhe is a territorial denomination, that allows wines to be produced with different blends, made with local grapes, such as Nebbiolo or Barbera, and/or with international varieties.

Within the Langhe category, the two main types are:

- **LANGHE BIANCO (white)**
- **LANGHE ROSSO (red)**

These can be produced with a single grape variety or from a blend of different varieties, cultivated in the area.

When one variety represents **more than 85% of the blend**, the name of this variety can be added to the label, e.g.: **Langhe Nebbiolo**, **Langhe Chardonnay** and so on.

This is a category that has greatly stimulated the imagination of the producers, resulting in the creation of a variety of 'estate wines' with wide commercial possibilities.



ALBA DOC

- The **last addition** to the Langhe and Roero appellations.
- It includes **44 communes** around Alba.
- The D.O.C. rules are **based on a traditional blend of the region**, where Barbera contributes with its fresh and smooth character, while Nebbiolo adds complexity and structure.
- The wines must have **at least 70% Nebbiolo and at least 15% Barbera**.
- **Other** local red grape varieties can be added **up to 5%**.
- **Two years of aging** are required.



VERDUNO DOC

The wine is produced in a **small area** west of Alba, on the same hills where, in the XIX cent., Francesco Staglieno created his wines for the Royal Estate in Pollenzo.

It has been **used for centuries in blends** with other local grapes. **In recent decades**, it has been vinified as a **single varietal**.

Light ruby red color, with violet nuances.

Delicate balance between structure, acidity and tannins, fresh and delicate on the palate, with an interesting complexity, with its stimulating mix of **fruity and spicy notes (white and green pepper above all)**, that make it a great wine for a variety of food pairings, both with local traditional specialties and international cuisine.

Grape varieties: Pelaverga Piccolo 85 %

Other reds from Piemonte max 15%

Max yield: 9 t/ha

Min alcohol cont.: 11,0%



DOLCETTO D'ALBA DOC

One of the most common and traditional **grape varieties in southern Piedmont**, especially on the rolling hills on the right side of the Tanaro river. People of this region have developed strong emotional ties with this grape variety, which represents **an important part of the local culture and traditions**.

There are **two main areas, each marked by different soils and climate**: the region around Barolo, with more intense and structured wines, and the hills between Alba and the Belbo valley, with fruitier and lighter expressions. Consorzio has started a **research program** on this appellation, aimed at identifying the most prestigious zones.

Very **intense ruby red** color with violet reflections, fresh and **fruity** on the nose, with **violet hints**, dry full and harmonic in the mouth, with a **pleasantly bitter** almonds aftertaste.

Grape variety: Dolcetto 100%
Max yield: 9 t/ha
Min alcohol cont.n: 11,5%



DIANO D'ALBA DOCG

Produced exclusively in the **territory of Diano d'Alba village**, on a long hill lying at an average altitude of 500 meters.

The the local producers' centuries-long experience with Dolcetto has enabled them, much earlier than elsewhere, to identify with great precision the best subzones. In **1986** the local Council published a **map of the best vineyards**, called "**Sorì**", whose names can be added on the label when the wines are produced from one of these single vineyards

Intense ruby red color with violet reflections, crispy fruity perfume, with clear dark cherry notes.

Dry and intense on the palate, with bitter almond aftertaste, typical of the varietal.

Grape variety: Dolcetto 100%

Max yield: 8 t/ha

Min alcohol cont.: 11,50% vol

Diano d'Alba Superiore: Aged for at least 18 months



DOGLIANI DOCG

Dolcetto is a wine that has **long been associated** with the little town of **Dogliani**. One of the wine's local promoters was a past **President of the Italian Republic**, Luigi Einaudi, who was born in the area and owned Dolcetto vineyards there.

Local producers' dedication to quality was recognized in 2005 with the application of the DOCG appellation to Dogliani Dolcetto.

In 2011 Dogliani DOCG unified the previous Dogliani DOCG, Dolcetto di Dogliani DOC and Dolcetto delle Langhe Monregalesi DOC, including the territory of 21 small towns.

Dogliani has an intense **ruby red** color, with violet highlights. Strong notes of **fresh fruit and flowers** with blackberry and wild cherry to the fore. Dry and harmonious with a fine and **bitter almond aftertaste**. A well balanced acidity gives the wine a lively note.

Grape variety: Dolcetto 100%

Max yield: 8 t/ha

Min alcohol cont.: 11,50%

Dogliani Superiore:

Max yield : 7 t/ha

Min alcohol cont.: 13,00%

Since 2018 DOGLIANI DOCG includes 76 M.G.A.



BARBERA D'ALBA DOC

Barbera was established in the Alba area in **mid '600**, when some vines were brought in from the province of Asti. Barbera became **widely common around 1860-1870**, due to its strength, its **resistance** to different diseases, and its great **productivity**.

Grapes intended to become “Barbera d’Alba” must be grown within the **territory of 54 small towns in the Langhe and Roero region**.

Dense ruby red color. The perfume is **ample and complex** with fruity notes including blackberries, cherries, strawberries and **fruit jam**, but also **spices** such as cinnamon, vanilla and green pepper.

Its full-bodied structure is balanced by a great natural **acidity** that gives the wines an amazing **drinkability** and makes Barbera and **exceptional “gastronomic” wine**.

Grape varieties: Barbera 85%-100% - Nebbiolo 0%-15%

Max yield: 10 t/ha

Min alcohol cont.: 12,0%

SUPERIORE: min alcohol: 13,0% - Aged for at least 12 months.



THE GRAPES - NEBBIOLO

NEBBIOLO

A NATIVE GRAPE OF PIEMONTE



NEBBIOLO – A NATIVE GRAPE OF PIEMONTE

QUICK FACTS

- ✓ Nebbiolo is a **demanding** vine
- ✓ A **limestone-clay** based soil is ideal
- ✓ **S, S-E or S-W** facing hillsides are required, at an altitude of between **200 m and 450 m** above sea level
- ✓ It **buds early** and **ripens later**
- ✓ It **suffers sudden changes** in temperature, **but oscillations** between day and night are important for a good ripening

NEBBIOLO – A NATIVE GRAPE OF PIEMONTE

MORPHOLOGY



- ✓ The bunch is **big**, around 350 g
- ✓ Shaped like an upside-down **pyramid**, with a lateral “**twig**”
- ✓ Small, round grape berries **covered with thick bloom** (hence “Nebbia”?)

NEBBIOLO – A NATIVE GRAPE OF PIEMONTE CHANGES OVER TIME

- Well-known biotypes in the past: Rosé, Lampia, and Michet
- Great importance initially given to crop-size, and Rosé especially provided that
- Modern winemaking demanded deeper color and more extraction: Rosé was thus replaced by Lampia and Michet
- Michet, though low-producing, yields outstanding wines
- Research revealed that Michet was a Lampia with a virus
- Lampia has become the benchmark biotype for modern clones



ROSÉ



LAMPIA



MICHET



NEW CLONES