

Piedmont

Bongiovanni

*Location: Castiglione Falletto,
Province of Cuneo*



The full name on the label is *Cascina Bongiovanni*. In Italian, the word “cascina” (“farmstead”; pronounced *ka-shee'-nah*) has a nice, old-fashioned flavor to it: most of today’s producers prefer grander-sounding, trendier terms to describe themselves. *Cascina* makes you think of kindly old grandfathers...

Which is exactly where this winery started, in the early 1950s, when **Davide**

Mozzone’s maternal grandfather, **Giovanni Bongiovanni** – a grass-roots man with a profound instinct for soil potential – purchased a plot of untamed woodland and planted a Nebbiolo vineyard in its stead. Giovanni struck gold, yet never got to bottle his own wine.

The estate was left to his daughter **Olga** and grew to cover premier hillside vineyards of Langhe varietals and one noble “foreigner,” Cabernet Sauvignon. The latter – and a good number of other innovations – were due to Olga’s young nephew and winemaker,



Davide Mozzone

Davide Mozzone, who has also taken total surface under vine to the present **13.6 acres** (5.5 hectares).

In 2001, Olga officially transferred ownership to her nephew, though she is still very much present in the winery – contributing to the latter’s home-like, family feel. Davide is also assisted by a top agronomist, **Gian Piero Romana**, as attentive to every detail in the vineyard as the young owner himself. Since

Davide’s first vintage, **1993**, these hugely concentrated, luscious, muscly and full-bodied reds have reaped unanimous accolades. Then in **2005** (with the 2004 vintage), Davide released **the first white** ever to bear a Bongiovanni label: *Arneis*.

2006 saw the release of: (1) Bongiovanni’s **new Dolcetto**, one of the most intriguing of the variety’s **seven** (!) different appellations. **Dolcetto di Diano d’Alba** (a.k.a. Diano d’Alba, from the homonymous town just south of Alba) provides yet further proof of how nuanced and varied a given grape type can be when grown on just marginally different soil (the two towns are a mere **3 miles away** from each other). (2) The estate’s **Barbera d’Alba**, rising star among Piedmontese appellations and ideal candidate for new oak (due to the grape’s high acidity and moderate tannins).



View of Castiglione Falletto

ARNEIS LANGHE DOC: From the ancient native grape by the same name, this delightful white is characterized by an elegant, floral bouquet with intense notes of pears, distinct freshness on the palate, balanced acidity, and great versatility with food.

DOLCETTO D’ALBA DOC: From a **minuscule** crop of 1.2 tons per acre, classically vinified, **unfiltered**, this ruby gem is deep purple in color; intensely fruity and full, complex, rich, juicy and extracted on the palate.

DOLCETTO DIDIANO D’ALBA DOC: From southwesterly exposed, clayey soil and Guyot-trained vines – densely planted and close to the ground; undergoes **micro-oxygenation** and **7 months** of maturation in stainless steel previous to bottling. In Davide’s own words: “The wine’s first vintage saw excellent levels of ripeness in the grapes, hence its firm structure and textured body, with Dolcetto’s characteristic almond fragrance and notes of underbrush and red fruit. **This is a product for lovers of rich, concentrated Dolcettos.**”

BARBERA D’ALBA DOC: From clayey soil and densely planted, low Guyot-trained vines, this new release is **barrique-fermented** (with malolactic and bâtonnage) and **barrique-aged** for **12 months** previous to a further **6 months** in stainless steel before release. **Beautifully structured, cellar-worthy and at the same time extremely mellow, round and food-friendly**, shows delightful cherry fruit, well integrated with subtle notes of vanilla from the barriques in French oak.

ROSSO DELLE LANGHE “FALETTTO” DOC: **100% barrique-aged** blend of **50% Cabernet Sauvignon, 30% Barbera, 20% Nebbiolo**, aged separately in **new French oak**, then blended after approximately 12 to 18 months. Layered, concentrated fruit with spicy, licorice and cedar notes that linger and metamorphose into goudron and rose petals.

BAROLO DOCG: This **modern-style Barolo** displays a remarkable purity of flavors – wild raspberry, cassis, currant and dried herbs – and a seductive, lingering finish.

From a 1.6-ton-per-acre crop yield, it is aged 50% in **new Allier oak barriques** for approximately 18 months, then in larger **oak barrels** for the remainder of mandatory *élevage*, achieving that ideal balance of components and soft, approachable dimension, particularly suited to the international market and the restaurant trade.

BAROLO “PERNANNO” DOCG: From select Nebbiolo fruit of one particular plot within the estate’s finest vineyard. The grapes are left **on the vines for several extra days** after the regular Barolo is harvested, for even greater concentration.

A gorgeously structured, velvety cru with the succulent fragrance of berries, fumé, leather, cassis, mint...