

## PIEDMONT

# TORRACCIA DEL PIANTAVIGNA

Torraccia Founder: Alessandro Francoli

**Fast Facts**

Vineyard surface:  
74 acres (30 hectares)

Owner:  
The Francoli and Ponti families

Winemaker:  
Mattia Donna and Beppe Caviola

Established:  
1997

Location:  
Ghemme

Province:  
Novara



## THE HISTORY

The history of Torraccia del Piantavigna begins in 1977 when Pierino Piantavigna, maternal great grandfather of the current generation of the Francoli family, planted his first vineyard of Nebbiolo in the hills above Ghemme, near the former Cavenago Castle.

In 1997 Alessandro Francoli, president of the Luigi Francoli distillery formally founded Torraccia del Piantavigna. The name of the company was inspired by Pierino's passion for the vineyards, which were such an important part of his life, and the name of the hillside where he worked, known as "la Torraccia", in reference to the derelict tower of the castle there. The cellars, which date back to the early 1970s, have recently been expanded to allow the winery to store a total of 678,000 liters.

In 2015, the Francoli family joined forces with the Ponti family, who have been involved with Torraccia from the beginning, to share ownership. Today, the current generation draws inspiration from Pierino, not only by making wines renowned for quality and elegance but also their attitude towards the local area, the local community, and the environment. As a reflection of its work in environmental protection, Torraccia del Piantavigna was honored in 2014, 2017 and 2018 with the prestigious Eco-Friendly award from the Touring Club Italiano.

## THE TERROIR

About 290 million years ago, there was an active volcano between the Sesia Valley and the Sessera Valley. Then, about 60 million years ago, when the Alps were created, the overturning of the Earth's crust in the Sesia Valley enabled the deepest magmatic layer to rise to the surface creating a 'fossilized super volcano'.

As a result, the alluvial hills on either side of the Sesia are extraordinarily rich in minerals, which the vines draw on to generate quality wines with long aging potential.

Favored by the Nebbiolo grape, the continental climate is mitigated by the cool currents of air that flow down from Monte Rosa. The Nebbiolo grape is considered Italy's most outstanding and unique grape variety because it "breathes the mist" of autumn.

Torraccia del Piantavigna has vineyards in both Ghemme and Gattinara, the two D.O.C.G. areas within the D.O.C. areas of the Colline Novaresi and Vercelli in Northern Piemonte. The soil is of fluvial and alluvial origin, from the glacial river which ran down from Monte Rosa. It is heavy with clay content and relatively acidic. Most importantly, cool air flows down from the mountains, providing large thermal differences between night and day, helping to create the aromas in the grapes.



**"ERBAVOGLIO" COLLINE NOVARESI BIANCO**

**DOC:** 100% Erbaluce from 10 acres of the estate-owned vineyard Mareta, located in the hills of the DOC "Colline Novaresi" above the village of Ghemme. The grapes are hand-picked in the middle of September and transported to the winery in small crates where they are soft-pressed at a low temperature and the must is held at 0°C for at least one week to extract fresh aromas followed by alcoholic fermentation at a low

temperature. The wine ages four months in stainless steel and rests one month in the bottle. Pale straw-yellow with greenish hues and fruity, fragrant notes of citrus. Fresh-tasting and pleasant with a dry, clear, finish.



**"NEB" COLLINE NOVARESI DOC:** 100% Nebbiolo from 12 acres of vineyards to the East of the river Sesia in the rolling hills of the DOC "Colline Novaresi" above the village of Ghemme. The grapes are hand-picked normally at the end of September and transported to the winery in small crates. The wine is vinified in steel at low temperatures to extract all the aromas and flavors from the grape. The wine ages in stainless steel tanks and two months in oak

casks. The wine has a bright ruby red color with violet hues, a sign of its youth and freshness. The nose has notes of fruits and flowers (especially violet), with gentle balsamic notes. In the mouth, the wine is satisfying, fresh and balanced, with soft tannins.



**GATTINARA DOCG:** 100% Nebbiolo from 7 acres of the estate-owned vineyards Gerbidoni and Lurghe, located in Gattinara. The hand-picked grapes are hand-tended and green harvested to concentrate aromas and flavors in early October and transported to the winery in small crates and undergo soft pressing. Fermentation takes place in temperature-controlled steel tanks, monitoring the remontage frequency and the oxygen intake, so as to encourage the

extraction of polyphenols and aromas. This is followed by malolactic fermentation. The wine ages at least three years in medium-size French oak barrels of Allier, and rests in the bottle for six months. Garnet red in color with a golden rim that develops with aging, the wine has a fine and pleasant nose, with a hint of violets. On the palate, it is dry and harmonious, with a lightly tannic aftertaste.



**GHEMME DOCG:** 90% Nebbiolo and 10% Vespolina from our 15 acres located on the first hill of Ghemme and the rolling hills behind. The grapes are hand tended and a green harvested to concentrate aromas and flavors. They are hand-picked in early October and transported to the winery in small crates and undergo soft pressing. Fermentation takes place in temperature-

controlled steel tanks, monitoring the remontage frequency and the oxygen intake, so as to encourage the extraction of polyphenols and aromas. This is followed by malolactic fermentation. The wine ages at least three years in medium-size French oak barrels of Allier and rests in the bottle for six months. Ruby red verging on gold, with a delicate, elegant and persistent nose that suggests violet and licorice. Dry, powerful and potent on the palate, with soft tannins and good residual acidity.