

Cornarea





Piedmont, Italy



Profile

The Cornarea wines are the result of a precise choice: to reinforce the historic relationship between local wines with their territory. Cornarea was founded in 1975 by the Bovone family when 12 hectares of a single, ancient hill—comprised of a 30-million-year-old former seabed rich in marine fossils and magnesium—was planted with Arneis grapes. Long ago, Gian Piero figured out that reductive, anaerobic winemaking was the key to vinifying Arneis ultimately giving new life to this challenging, indigenous wine by highlighting its saline minerality and ageability.

Details

-  Nebbiolo
-  Sand and ferrous clay
-  3 ha
-  45-year-old vines



Nebbiolo d'Alba

The hill of Cornarea is deservedly known for the Arneis that emanates from it. And for good reason—without the Bovone family and their historic cuttings, we might not know the salty beauty of Arneis. But on the east-facing side of the amphitheater of the hill itself sits 3 hectares of Nebbiolo. Grown in the same sandy, magnesium-rich soils the old vines produce a prince-like version of what is found across the river in Barolo.

Winemaking for Piero and Gian Nicola Bovone is well defined: delicate and precise. The Nebbiolo is hand-picked and sorted twice before being fermented on wild yeast. Maturation occurs over one year in large, 14 hl casks. Bottled unfinned and unfiltered.

Ruby red color with garnet flecks this a truly traditional Nebbiolo where the lightness of color belies the power (and tannin) of the variety. Fruity and fragrant with cherry and violet scents and a spicy base of licorice and cinnamon. The palate is warm and rich with a relevant tinge of acid that is well-balanced with the right amount of tannin and a background aroma of berry jam.

Finer Points

- 500 cases produced on average
- 10 cases imported
- The young prince of Nebbiolo

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