

**CANTALUPO  
GHEMME**

**PIEMONTE**
**COLLINE NOVARESIS**

**OVERVIEW** | Cantalupo is owned by the Arluno family, who have long been vineyard owners and grape growers in the beautiful rolling hills of Novara, tucked to the north of the Po River valley and south of the Alps. These are officially the back roads of Piemonte, but as such are great hunting grounds for superb wines that offer outstanding value. However, while the region that includes Ghemme and its slightly better known neighbor, Gattinara, is not particularly well known today, its historical wine-producing roots are deep, as there is evidence that grape cultivation in this area predates the Roman empire. The Arlunos have had vineyards in this area for a couple of centuries, but did not start the Cantalupo winery until 1969, when the region of Ghemme was given its own DOC. The family now has thirty-four hectares of vineyards, most of them in Ghemme. The soils here are extraordinarily complex due to the retreat of the Monte Rosa glacier through this area at the end of the last ice age, and when coupled with Nebbiolo, these vineyards produce wines of striking minerality and racy structure.

Ghemme gained DOCG status in 1997, and must be made up of a minimum of sixty percent nebbiolo, with other traditional local grapes such as bonarda and vespolina making up the balance. The different Ghemme bottlings from Cantalupo however are made up of one hundred percent nebbiolo, as the Arlunos choose to bottle their vespolina (which has been grown in Ghemme for five hundred years) on its own in a cuvée called Villa Horta. The style of the wines of Ghemme is not as full-bodied or powerful as the nebbiolo-based wines of Alba, as the variety here in these sunny hills produces a more delicate and ethereal style of wine, with more red fruit and spice elements, though never short on complexity or intensity of flavor. The Cantalupo red wine lineup is comprised of a village and a couple of cru bottlings of Ghemme as well as a barrique-aged nebbiolo called Agamium. There is also a brilliant, guzzlable dry rosé made from nebbiolo that has great strength and grip.

**VINEYARD/CELLAR PRACTICES** | All the main activities connected with cultivation (pruning, tying down, leaf stripping, thinning out of bunches) are done manually. Harvesting too is performed by hand at different times for each plot and each type of vine species so as to guarantee the perfect degree of ripeness of the grapes. The wines are aged both in traditional Slavonian oak barrels and in small French oak casks.

**WINES** |

**"Il Mimo" Rosato di Nebbiolo** - 100% nebbiolo, soaked on the skin overnight. Named for an ancient Roman mime mask was found at the foothills of Ghemme.

**"Villa Horta" Colline Novaresi** - 100% vespolina, 100% stainless steel

**"Agamium" Colline Novaresi** - 100% nebbiolo from the Carella, Baraggiola, and Valera vineyards. Aged in small oak casks for up to a year. Agamium is Latin for Ghemme.

**Ghemme** - 100% nebbiolo aged in large oak casks for 20 months.

**"Collis Breclamae" Ghemme** - 100% nebbiolo from the sweet spot of the Breclama vineyard, aged in large oak casks for 28 months.


**triage wines**

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