



LA PIEMONTESE

A NEW TASTE OF WINE

OUR WINE

2023

ENG



LA PIEMONTINA

La Piemontina is a new enological life born in the homonymous region of northern Italy, Piedmont.

Our logo represents a face with perfect features, that can belong to any person, regardless of gender, age or origin.

WE HAVE
ONLY ONE TYPE OF WINE
YOURS

We are novice winemakers, the hardest part is combining the experience and knowledge of past generations with modern and advanced technologies! And we work hard to do it.

We would like to write a new interesting «fairy tale» about our wines from Upper Piedmont!

Our goal is to become not only a wine company that deals with tastings but also a centre of gravity attracting people with an active lifestyle and who are fanatical about their interests.

We are passionate, fearless, and confident in what we do.

But let's not rush, it's still early to reveal all our secrets ... if you want to find out more about us, we invite you to come and visit us!



Monte Rosa

LOCATION

REGION
PIEDMONT

PROVINCE
NOVARA

LOCATION
SIZZANO

The winery is located in northern Italy in the foothills of **Monte Rosa**.

The main grape varieties are **Nebbiolo, Vespolina, Greco Novarese**.

DOCG and **DOC** wines are produced here.





Ghemme

Monte Rosa

La Piemontina



40 km
Airport of Milan MALPENSA



80 km
MILAN



100 km
TURIN



LANDS & VINEYARDS

The story of the Cantina starts in **2010** with acquisition of the first land plot destined to become a vineyard.

Actually, our goal is to **win over and honor the lands of Ghemme** which remain little known in Italy and the rest of the world.

LANDS

La Piemontina
≈ **60 ha**

VINEYARDS

La Piemontina
≈ **21 ha**

TYPE OF LAND

Morainic - Alluvial

ALTITUDE

280 masl

«Our approach to our vineyards, **fresh and young**, is unique. We have started planting them from the scratch making the most of the **quality of the soil** and enriching it with missing **organic elements**.

And it was of crucial importance that we had enough time to carefully evaluate the situation hence allowing us to choose species and **clone of grapes which** today are considered **the best of the Piemonte wine industry**.»

Liudmila Bobrova

The founder of «La Piemontina»

LANDS
La Piemontina
≈ 60 Ha

VINEYARDS
existing
≈ 21 Ha

VINEYARDS
expected
35/40 Ha

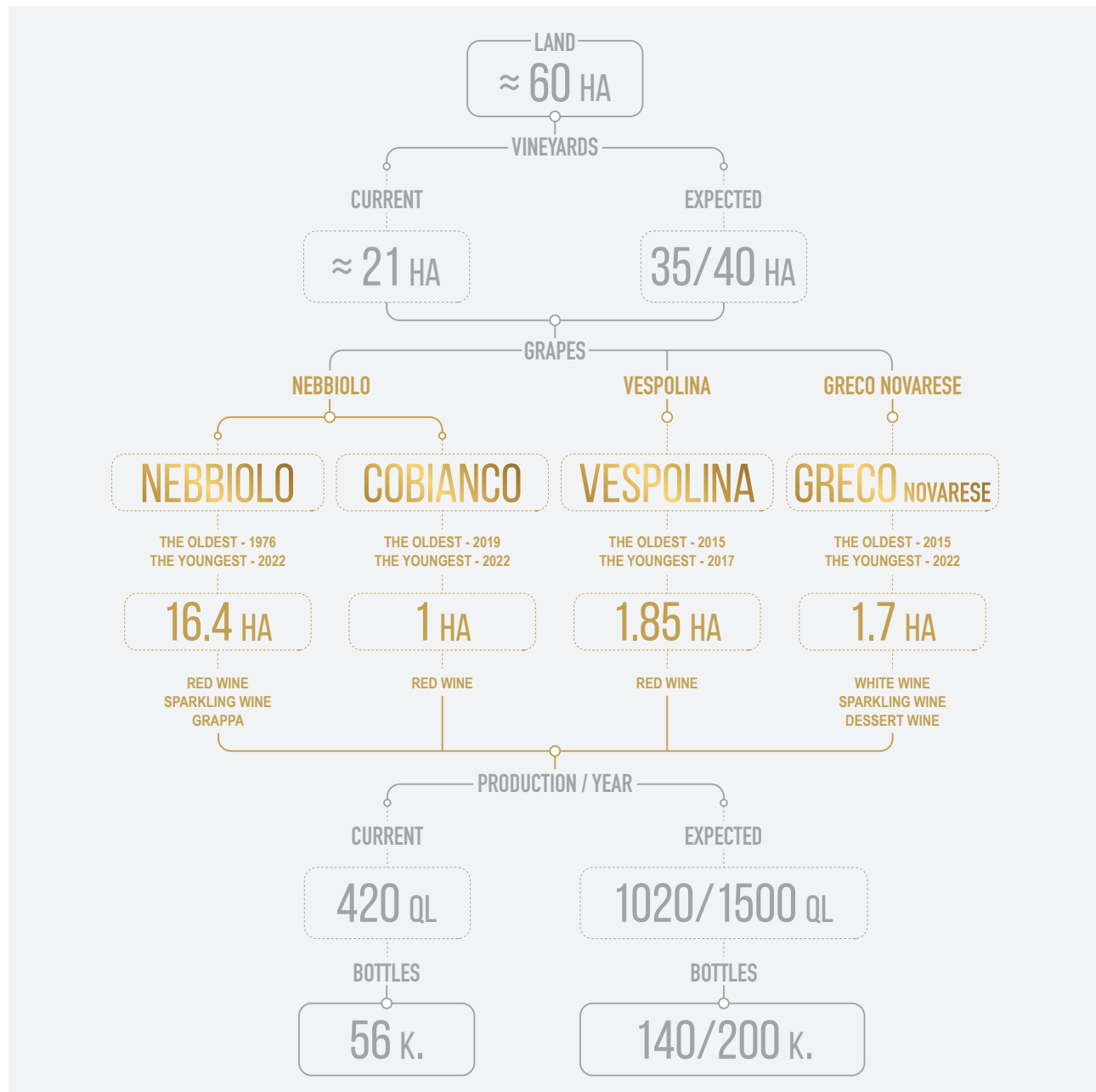
TERRAIN
**Morenico -
Alluvionale**

NEBBIOLO
South - South/East
17,4 Ha

VESPOLINA
South - South/East
1,85 Ha

GRECO NOVARESE
South/East
1,7 Ha





OUR WINE

WE WANT TO GIVE A NEW TASTE
WE WANT TO BRING NEW EMOTIONS

CLASSIC ITALIAN, INTERNATIONAL WINE
ITALIAN QUALITY AND TASTE

The main grapes are **Nebbiolo, Vespolina, Greco Novarese.**



PRODUCED WINE

- DOCG and DOC
- Red wine
- White wine
- Sparkling wine (Classic Method)
- Dessert wine
- Grappa from Nebbiolo

«To earn the love of everyone means to offer every person a unique **emotion**, allowing them to experience the outstanding **quality of our products** to the point of believing that they were created specially for them!»

Although we are at the beginning of the journey, we already have a **broad selection of wine** to satisfy a **vast audience** of consumers!»

Liudmila Bobrova

The founder of «La Piemontina»



OUR ENOLOGIST

Mario Ronco - creator and father of La Piemontina wine. These are the wines created specially for you, you will fall in love with them for sure.

Mario Ronco began his career as a freelance consultant more than **26 years ago**. Today he is without a doubt one of the **most prominent figure** in the oenological scene of Italy.

His relationship with wine has deep roots. The Ronco family had owned vineyards and cellars for generations. By the way, the father of Mario was also an enologist.

«I have grown up surrounded by the aroma of fermented wine and sounds of barrels being washed under the window of my childhood bedroom. At home we drank and «breathed» wine»

Mario Ronco
for «The Wolf Post» magazine



GHEMME
D.O.C.G.



COLLINE NOVARESI
D.O.C.
VESPOLINA



COLLINE NOVARESI
D.O.C.
ROSSO



COLLINE NOVARESI
D.O.C.
BIANCO



METODO CLASSICO · BRUT
VINO SPUMANTE DI QUALITÀ



GRAPPA
BIANCA



GRAPPA
GIALLA



VINO
OTTENUTO DA UVE APPASSITE
BIANCO



IL GHEMME 2018

Ghemme D.O.C.G.

TYPE

Red wine

CLASSIFICATION

DOCG

GRAPE

100% Nebbiolo

ALCOHOL / ABV

14%

UNIT

Standard (75 cl)

Magnum (1.5 l)

IL GHEMME 2019

Ghemme D.O.C.G.

TYPE

Red wine

CLASSIFICATION

DOCG

GRAPE

100% Nebbiolo

ALCOHOL / ABV

13%

UNIT

Standard (75 cl)

Magnum (1.5 l)

IL GHEMME

Ghemme D.O.C.G.

TECHNICAL SPECIFICATIONS

NAME	Controlled and Guaranteed Designation of Origin (DOCG)
TYPE OF SOIL	Moraine and Alluvium
GRAPE VARIETY	<i>Nebbiolo 100%</i>
PRUNING SYSTEM	Classic Guyot
ALTITUDE	280 m above the sea level
LOCATION	South - South/East
VINEYARD SURFACE AREA	16,4 Ha
PLANTING DENSITY PER HA	3472
GRAPES YIELD PER HA	80 hl
AVERAGE AGE OF VINES	12 years → the oldest - 1976 the youngest - 2022
HARVEST PERIOD	Nebbiolo is harvested late autumn, when the vineyard hills are enveloped by fog: it seems this is where the grape variety got its name from (the word «nebbia» means fog or mist in Italian).
VINIFICATION	The primary fermentation is done by the indigenous microflora. At the end of the ethanol fermentation maceration will take place during which vine will be kept with grape peels for about ten days in order to extract fully all quality features and guarantee stabilization of the color.
AGING AND REFINEMENT	· 18 months in wood · 6 months in a bottle

FEATURES

ALCOHOL / ABV	13% - 14% Vol.
RESIDUAL SUGAR	Traces
TOTAL ACIDITY	5,5 g/l

ORGANOLEPTIC EVALUATION

COLOR	Rubine red with garnet strokes
AROMA	· Delicate floral aromas of a rose and violet · Berries
FLAVOR	· Roundness from velvety tannins · Balanced acidity · Excellent persistence of flavor
DRINKING TEMPERATURE	16-18 °C
MATHING FOOD	· Second courses of Piedmont cuisine · Meat (braised and roasted) · Semi-hard and hard cheeses · Blue cheeses
BOTTLE	· 750 ml · 1500 ml



LA VESPOLINA 2019

Colline Novaresi D.O.C. Vespolina

TYPE

Red wine

CLASSIFICATION

DOC

GRAPE

100% Vespolina

ALCOHOL / ABV

13%

UNIT

Standard (75 cl)

LA VESPOLINA 2020

Colline Novaresi D.O.C. Vespolina

TYPE

Red wine

CLASSIFICATION

DOC

GRAPE

100% Vespolina

ALCOHOL / ABV

13%

UNIT

Standard (75 cl)

LA VESPOLINA

Colline Novaresi D.O.C. Vespolina

TECHNICAL SPECIFICATIONS

NAME	Controlled and Guaranteed Designation of Origin (DOC)
TYPE OF SOIL	Moraine and Alluvium
GRAPE VARIETY	<i>Vespolina 100%</i>
PRUNING SYSTEM	Classic Guyot
ALTITUDE	280 m above the sea level
LOCATION	South - South/East
VINEYARD SURFACE AREA	1,85 Ha
PLANTING DENSITY PER HA	3472
GRAPES YIELD PER HA	85 hl
AVERAGE AGE OF VINES	6 years → the oldest - 2015 the youngest - 2017
HARVEST PERIOD	Grapes are usually harvested in the last 10 days of September or at the beginning of October depending on summer weather.
VINIFICATION	The ethanol fermentation is done by the indigenous microflora in steel containers at the controlled temperature of 26/28 °C. The primary fermentation is followed by malolactic fermentation: it goes until a complete transformation of malolactic acid. This is needed to smooth the acid edges perceptible to the flavor palate and at the same time to enrich the wine with aroma.
AGING AND REFINEMENT	12 months in wood

FEATURES

ALCOHOL / ABV	13% Vol.
TOTAL ACIDITY	5,5 g/l

ORGANOLEPTIC EVALUATION

COLOR	I intensive rubine red with a touch of violet
AROMA	<ul style="list-style-type: none"> · Spices and floral · Typical scent of pepper
FLAVOR	<ul style="list-style-type: none"> · Sapid, pleasantly intensive · Subtle and harmonious tannins
DRINKING TEMPERATURE	16-18 °C
MATHING FOOD	<ul style="list-style-type: none"> · Wine for all types of dishes · White meat · Soft and semi-hard cheeses
BOTTLE	750 ml



COLLINE NOVARESIS ROSSO 2020

Colline Novaresi D.O.C. Rosso

TYPE

Red wine

CLASSIFICATION

DOC

GRAPE

Nebbiolo & Vespolina

ALCOHOL / ABV

12.5%

UNIT

Standard (75 cl)

COLLINE NOVARESIS ROSSO 2021

Colline Novaresi D.O.C. Rosso

TYPE

Red wine

CLASSIFICATION

DOC

GRAPE

Nebbiolo & Vespolina

UNIT

Standard (75 cl)

COLLINE NOVARESI ROSSO

Colline Novaresi D.O.C. Rosso

TECHNICAL SPECIFICATIONS

NAME	Controlled and Guaranteed Designation of Origin (DOC)	
TYPE OF SOIL	Moraine and Alluvium	
GRAPE VARIETY	<i>Nebbiolo & Vespolina</i>	
PRUNING SYSTEM	Classic Guyot	
ALTITUDE	280 m above the sea level	
LOCATION	South - South/East	
VINEYARD SURFACE AREA	Nebbiolo - 16,4 Ha	Vespolina - 1,85 Ha
PLANTING DENSITY PER HA	Nebbiolo - 3472	Vespolina - 3472
GRAPES YIELD PER HA	Nebbiolo - 80 hl	Vespolina - 85 hl
AVERAGE AGE OF VINES	Nebbiolo - 12 years ↓ the oldest - 1976 the youngest - 2022	Vespolina - 6 years ↓ the oldest - 2015 the youngest - 2017
HARVEST PERIOD	Nebbiolo - is harvested late autumn, when the vineyard hills are enveloped by fog: it seems that is where the grape variety got its name from (the word «nebbia» means fog or mist in Italian). Vespolina - is usually harvested in the last 10 days of September or at the beginning of October depending on summer weather.	
VINIFICATION	Natural fermentation in steel at controlled temperature, then malolactic fermentation in steel and stabilization in cold.	
AGING AND REFINEMENT	<ul style="list-style-type: none"> · 6 months in wood · 3 months in a bottle 	

FEATURES

ALCOHOL / ABV	12,5% - 13,5% Vol.
RESIDUAL SUGAR	Traces
TOTAL ACIDITY	5,5 - 6 g/l

ORGANOLEPTIC EVALUATION

COLOR	Shiny rubine red
AROMA	<ul style="list-style-type: none"> · Elegant and persistent · Berries
FLAVOR	<ul style="list-style-type: none"> · Soft and balanced · Good body, persistent flavor and tannins · Sweet and fruity
DRINKING TEMPERATURE	16-18 °C
MATHING FOOD	<ul style="list-style-type: none"> · Wine for all types of dishes · Local appetizers or «antipasti di terra» · White meat · Semi-hardcheeses
BOTTLE	750 ml



COLLINE NOVARESI BIANCO 2022

Colline Novaresi D.O.C. Bianco

TYPE

White wine

CLASSIFICATION

DOC

GRAPE

100% Greco Novarese

ALCOHOL / ABV

13%

UNIT

Standard (75 cl)

COLLINE NOVARESI BIANCO

Colline Novaresi D.O.C. Bianco

TECHNICAL SPECIFICATIONS

NAME	Controlled and Guaranteed Designation of Origin (DOC)
TYPE OF SOIL	Moraine and Alluvium
GRAPE VARIETY	<i>Greco Novarese 100%</i>
PRUNING SYSTEM	Classic Guyot
ALTITUDE	280 m above the sea level
LOCATION	South/East
VINEYARD SURFACE AREA	1,7 Ha
PLANTING DENSITY PER HA	2976
GRAPES YIELD PER HA	80 hl
AVERAGE AGE OF VINES	6 years → the oldest - 2015 the youngest - 2022
HARVEST PERIOD	Second and third decade of September
VINIFICATION	In steel containers at controlled temperature between 14 and 16°C, stabilized in cold.
AGING AND REFINEMENT	· 6 months in steel · 2/3 months in a bottle

FEATURES

ALCOHOL / ABV	12% - 13% Vol.
RESIDUAL SUGAR	1,5 g/l
TOTAL ACIDITY	5,5 g/l

ORGANOLEPTIC EVALUATION

COLOR	· Pale straw yellow · Bright greenish strokes
AROMA	· Complex · Fruit and citrus · Floral and hay scents
FLAVOR	· Dry · Very fresh and mineral
DRINKING TEMPERATURE	6-8 °C
MATHING FOOD	· Wine for all types of dishes · Cured meat · Seafood · White meat
BOTTLE	750 ml



METODO CLASSICO BRUT

Disgorgement in March 2022

TYPE

Quality Sparkling Wine

GRAPE

100% Greco Novarese

ALCOHOL / ABV

12%

UNIT

Standard (75 cl)

Magnum (1.5 l)

METODO CLASSICO BRUT

Disgorgement in September 2022

TYPE

Quality Sparkling Wine

GRAPE

100% Greco Novarese

ALCOHOL / ABV

12%

UNIT

Standard (75 cl)

Magnum (1.5 l)

METODO CLASSICO · BRUT

Quality Sparkling Wine

TECHNICAL SPECIFICATIONS

TYPE OF SOIL	Moraine and Alluvium
GRAPE VARIETY	<i>Greco Novarese 100%</i>
PRUNING SYSTEM	Classic Guyot
ALTITUDE	280 m above the sea level
LOCATION	South/East
VINEYARD SURFACE AREA	1,7 Ha
PLANTING DENSITY PER HA	2976
GRAPES YIELD PER HA	80 hl
AVERAGE AGE OF VINES	6 years → the oldest - 2015 the youngest - 2022
HARVEST PERIOD	Second and third decade of September
AGING AND REFINEMENT	36 months on the yeast

FEATURES

ALCOHOL / ABV 12% Vol.

ORGANOLEPTIC EVALUATION

COLOR

- Bright yellow
- Green glare

AROMA

- Dried fruits
- Greens and apples

PERLAGE Small, almost invisible bubbles

DRINKING TEMPERATURE 4 °C

MATHING FOOD

- As an aperitif
- Fish and white meat
- Dessert

BOTTLE

- 750 ml
- 1500 ml



GRAPPA BIANCA

Bottled in 2021

TYPE

Grappa

GRAPE

100% Nebbiolo

ALCOHOL / ABV

40%

UNIT

Standard (70 cl)

GRAPPA BIANCA

Grappa from Nebbiolo

TECHNICAL SPECIFICATIONS

TYPE OF SOIL	Moraine and Alluvium
GRAPE VARIETY	<i>Nebbiolo 100%</i>
PRUNING SYSTEM	Classic Guyot
ALTITUDE	280 m above the sea level
LOCATION	South - South/East
VINEYARD SURFACE AREA	16,4 Ha
PLANTING DENSITY PER HA	3472
GRAPES YIELD PER HA	80 hl
AVERAGE AGE OF VINES	12 years → [the oldest - 1976 the youngest - 2022]
HARVEST PERIOD	Nebbiolo is harvested late autumn, when the vineyard hills are enveloped by fog: it seems this is where the grape variety got its name from (the word «nebbia» means fog or mist in Italian).

FEATURES

ALCOHOL / ABV	40% Vol.
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ORGANOLEPTIC EVALUATION

COLOR	Crystal clear
AROMA	· Intense and persistent · Shades of dried fruit
DRINKING TEMPERATURE	15-18 °C
MATHING FOOD	· Chocolate and tobacco · Caffè corretto (shot of espresso with a small amount of liquor)
BOTTLE	700 ml



GRAPPA GIALLA

Bottled in 2021

TYPE

Grappa

GRAPE

100% Nebbiolo

ALCOHOL / ABV

40%

UNIT

Standard (70 cl)

GRAPPA GIALLA

Grappa from Nebbiolo

TECHNICAL SPECIFICATIONS

TYPE OF SOIL	Moraine and Alluvium
GRAPE VARIETY	<i>Nebbiolo 100%</i>
PRUNING SYSTEM	Classic Guyot
ALTITUDE	280 m above the sea level
LOCATION	South - South/East
VINEYARD SURFACE AREA	16,4 Ha
PLANTING DENSITY PER HA	3472
GRAPES YIELD PER HA	80 hl
AVERAGE AGE OF VINES	12 years → the oldest - 1976 the youngest - 2022
HARVEST PERIOD	Nebbiolo is harvested late autumn, when the vineyard hills are enveloped by fog: it seems this is where the grape variety got its name from (the word «nebbia» means fog or mist in Italian).
AGING AND REFINEMENT	12 months in wood

FEATURES

ALCOHOL / ABV	40% Vol.
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ORGANOLEPTIC EVALUATION

COLOR	Clean and warm amber
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AROMA	<ul style="list-style-type: none"> · Toasted wood notes · Vanilla and spices
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DRINKING TEMPERATURE	20-22 °C
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MATHING FOOD	Dark chocolate and tobacco
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BOTTLE	700 ml
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VINO OTTENUTO DA UVE APPASSITE BIANCO

Refinement in wood from 2019

TYPE

Vino dolce

GRAPE

100% Greco Novarese

UNIT

Half / Demi (37.5 cl)

VINO OTTENUTO DA UVE APPASSITE BIANCO

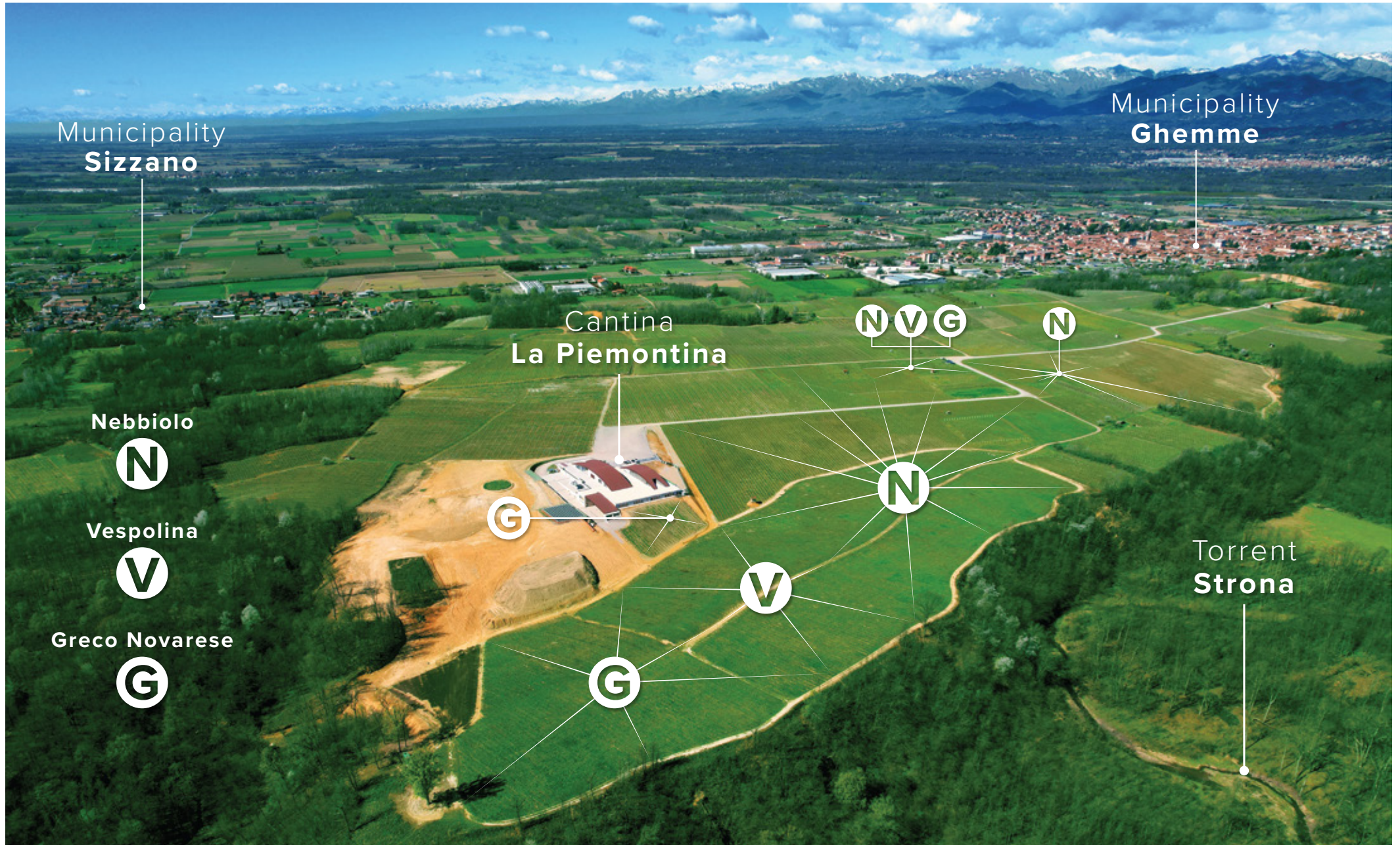
White wine obtained
from dried grapes

TECHNICAL SPECIFICATIONS

TYPE OF SOIL	Moraine and Alluvium
GRAPE VARIETY	<i>Greco Novarese 100%</i>
PRUNING SYSTEM	Classic Guyot
ALTITUDE	280 m above the sea level
LOCATION	South/East
VINEYARD SURFACE AREA	1,7 Ha
PLANTING DENSITY PER HA	2976
GRAPES YIELD PER HA	80 hl
AVERAGE AGE OF VINES	6 years → [the oldest - 2015 the youngest - 2022]
HARVEST PERIOD	Second and third decade of September
AGING AND REFINEMENT	· 12 months in oak barrels · 12 months in a bottle

ORGANOLEPTIC EVALUATION

COLOR	Bright amber
AROMA	· Saffron and hazelnuts · Candied fruits and raisins
DRINKING TEMPERATURE	8-12 °C
MATHING FOOD	· Blue and aged cheeses · Creamy Desserts · Bakery products
BOTTLE	375 ml





New cantina

BEGINNING OF THE CONSTRUCTION
2019

INAUGURATION
2022

CANTINA
around **10'000 m²**

DESIGNER
Dr. Arch. Attilio Barone

«We want to become not just another winery that hosts wine tasting events but the **center that attracts active people** who, as we would say, are **in love with their interests**, who appreciate refined **wine**, love good **food**, who want to enjoy the beauty of the **nature**, those who respect **animals** and take care of them, those who play **sports**, spend time in a company of **good people**, study **history**, listen to **music**, watch **movies**, participate in **theatrical performances, contests, seminars**, those who are interested in **personal growth**, who expand their interests and make **new friends**.»

Liudmila Bobrova
The founder of «La Piemontina»



Office & Winery

La Piemontina s.s.a
Località Val. Mareschi
28070 · Sizzano (NO) · Italy

Support

From Monday to Friday
09:00 - 17:00
+39 0163 326544

Information Center

info@lapiemontina.com

Customer Service

sales@lapiemontina.com

Rosa Titone

Italian - English - French
+39 346 96 00 529
rosa@lapiemontina.com

Ksenia Letunovskaya

English - Russian
+7 963 448 5570
ksenia@lapiemontina.com



WWW.LAPIEMONTINA.COM