



PRESS RELEASE

"Nebbiolo Grapes",

the great international convention on Nebbiolo grapes,

in Alba from 9th to 12th March 2006

Alba – From the Valtellina area to the Langhe: Nebbiolo Grapes, the great international convention celebrating the Nebbiolo vine is reaching Alba, and will be the protagonist from **9th to 12th March 2006**. Three days to talk about Nebbiolo, to exchange ideas, to meet one another and taste. Three days dedicated to this noble vine, to weigh up the international situation and point out the future of the great wines coming from Nebbiolo. The Consorzio di Tutela Barolo Barbaresco Alba Langhe e Roero (Association for the Safeguard of Barolo Barbaresco Alba Langhe and Roero) will do the honours, in cooperation with the Distretto dei Vini di Langhe, Roero e Monferrato (Langhe, Roero and Monferrato Wine District), the Cuneo Province, the Fondazione Cassa di Risparmio di Cuneo (the Cuneo Savings Bank Foundation), the Chamber of Commerce, the Enoteca Regionale del Barolo (Barolo Regional Wine Cellar), the Enoteca Regionale del Roero (Roero Regional Wine Cellar), the Alba municipality and the Banca del Vino (Wine Bank).

The convention will take place in the prestigious setting of Teatro Sociale (Alba Theatre). It will be characterized by three sessions: the first two will be scientific, whereas the third one will be dedicated to marketing and communication. Nebbiolo producers coming from all over the world (Italy, United States, South Africa and Australia) will have the opportunity to introduce their wines to the international press and the public at the tasting counters. The latter will be arranged at the new Ampello structure's, which is the future Consorzio seat as well as the enlargement of the University of Agriculture.

The **session about vine-growing** will take place on Friday, 10th March. Renowned speakers will consider and talk about the Nebbiolo vine from various points of view: about the genetic and clonal point of view (A. Schneider e F. Mannini - Institute of Vegetal Virology – US Viticulture – CNR Torino, *National Research Council*), about the vineyard agronomy management (S. Guidoni - University of Turin), about the light and thermal microclimate as well as the anthocyan accumulation (G. Cola, M Rossoni, L. Rustioni, L. Mariani, O. Failla – University of Milan, D. Eberle - Terre da Vino S.p.A. – Barolo CN; G. Murada – Fojanini Foundation – Sondrio), about the role of rootstock (G. Gay, A. Morando – Institute of Vegetal Virology – US Viticulture – CNR Torino).



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The **session about oenological research** will focus on Nebbiolo vinification process (V. Gerbi, A. Caudana, L. Rolle – Di.Va.P.R.A. – University of Turin), the tannins chemical structure (F. Mattivi, U. Vrhovsek, L. Valenti – Institute of Agriculture San Michele all’Adige), the colour of derived wines (E. Cagnasso, G. Zeppa – University of Turin), and aromas (D. Borsa, F. Torchio, L. Sotgiu, L. Ponticelli).

“The idea of a path – says **Giovanni Minetti, the Consorzio President** – dedicated to Nebbiolo, and followed by all its relevant vine growers and producers, was born two years ago with the creation of Nebbiolo Grapes in Sondrio, thanks to the initiative of the Consorzio di tutela Valtellina (Valtellina Association For The Safeguard) and its president Casimiro Maule. Two years later, **we have the honour of welcoming the international community of Nebbiolo in Alba for three days. It was our land that probably gave birth to this vine. In any case, Nebbiolo has possibly reached here the utmost standard of qualitative expression.** During the three expected sessions, the proceedings and reports will aim at examining the experiences of the producers coming from the four continents where Nebbiolo is grown with the goal of a really universal enrichment of experiences. Great interest will be aroused by the opportunity to taste different wines coming from the same grapes, but grown in places completely unlike one another”.

Wine tasting will be open to the public (admission charge) on Saturday, 11th March from 3.30pm to 7pm, and on Sunday 12th March from 10am to 6pm.