



Il Sorpasso

Carema

Appellation: Carema DOC

Type: Red, dry

Blend: 90% Picotendro (Nebbiolo), with the rest Ner d'Ala and Neretto (varies from vintage to vintage, DOC rules require a minimum of 85% Picotendro).

From pergola- and espalier-trained vines in the terraced vineyards with the best exposure. The harvested grapes are allowed to warm under the sun to guarantee rapid fermentation that takes place in both steel and wood. Each vineyard is vinified separately.

Tasting Notes

Color: Nebbiolo-red.

Bouquet: Elegant notes of fresh dark cherries, herbs, undergrowth and spice.

Palate: Ethereal yet powerful. Dried cherry with savory herbs and a mineral finish.

Alcohol: 13.5%

Residual sugar: < 1g/l

Total acidity: 6.38 g/L.

pH: 3.43.

Serving Temperature: 15/16° C (59/61° F). Serve in a large Nebbiolo glass.

Pairing

Pasta with light meat sauce, game dishes, roasted and grilled meat and poultry, beef stews, and hard cheese.

Vineyard Notes

Vineyard location: Carema.

Elevation: 350 mt to 700 mt a.s.l.

Training: Pergola and espalier.

Vine age: From 2 to 70 years.

Process: 100% by hand

Winemaking Notes

Harvest: Late October.

Fermentation: Crushed by foot and fermented in steel without temperature control.

Maceration: 45 days in 50 hl wooden vats.

Aging: 4 months in steel, 2 years in used cask (barrique and tonneaux).

Bottling: Unfined, unfiltered.

Closure: Parramon Microtech Granulate Corks.

Total sulfur: 58mg/L.



Il Sorpasso is a small winery in Carema, a tiny appellation at the Northwestern edge of the Piemonte, which borders the Valle D'Aosta. Vittorio Garda and Martina Ghirardo started the winery in 2012 when they rented their first vineyard in Carema. After two years of hard work they were ready to start making wine. The cultivable areas within Carema are very small, and literally carved from the mountains, at between 300 and 700 meters altitude. The little vineyards are spaced in small terraces up the mountainside, just tending the vines is an adventure, and all the work must be done by hand.

Vittorio and Martina farm organically and focus on native grapes of the region – Picotendro (a local variety of Nebbiolo), Neretto and Ner d'Ala. They have increased their holdings through hard work and perseverance and now have 1 hectare of vines (there are only 13 hectare in all of the Carema DOC).