

CANAVESE D.O.C. NEBBIOLO ORGANIC “MAURA NEN”

THE ULTIMATE EXPRESSION OF OUR TERROIR

After two centuries of obscurity, Canavese Nebbiolo, derived from Picotener (Picotendro) clones—an indigenous variety of the Canavese region—once again ripens in Villareggia.

“Maura Nen,” meaning “it doesn’t ripen” in Piedmontese, tells the story of “picotendro” Nebbiolo in Villareggia: from its former prestige to a long period of neglect, and finally to its revival—made possible by the dream of restoring it to its former glory.

Our goal has been to breathe new life into the wines of Villareggia, once renowned across Italy, drawing inspiration from historical accounts such as that of A. Bertolotti, who in his book *Passeggiate nel Canavese* (1868) wrote:

“AND I RECALLED HAVING SEEN, AT THE FIRST AGRICULTURAL EXHIBITION HELD IN TURIN, THE LUXURY WINES NERETTO AND NEBBIOLO OF VILLAREGGIA PROUDLY ON DISPLAY.”

A wine that weaves together history, passion, and excellence.



DATE OF RELEASE: OCTOBER 2025

DATA SHEET
CANAVESE D.O.C. NEBBIOLO 2022 ORGANIC - “MAURA NEN”

WINE

Appellation	Canavese D.O.C. Nebbiolo - Organic
Vintage	2022
Grape variety	100% Nebbiolo 100% Picotener (Picotendro)
Vine variety	Autochthonous vine
Alcohol	13,5%Vol

VINEYARD

Vine training system	Espalier; Guyot simple; pruning method “Simonit&Sirch”
Planting density	4000 vines/ha
Production area	Villareggia (TO) - Italy
Terroir	Morenic-glacial, sandy and skeletal soil
Soil exposure	South
Yield	50q/ha

VINIFICATION

Harvesting	Middle october
Vinification	In red
Fermentation	Pressing with destemming at controlled temperature between 12/14°C. Malolactic fermentation is conducted in the same fermentor as alcoholic fermentation at controlled temperature
Aging	4 months in 7,5 hl amphora and 6 months in 25 hl e 50 hl wooden oak barrel - 24 months in bottle

TASTING

Service temperature	18-20°C
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