

“Life is too short to drink bad wine”...
drink Bacco’s!

The Bacco Wine Times

Who is Bacco?
Bacco Selections is based in Pinehurst NC. We are direct importers and independent distributors of fine Italian wines in the Carolinas. Bacco, nevertheless is also the Roman God of wine.

VOL. I...No. 5www.baccoselections.comCopyright © 2017 Bacco Selections LLC

Il Chiosso

Il Chiosso was founded in 2007 by Marco Arlunno, a Ghemme winemaker, and Carlo Cambieri, vineyards owner and supervisor. The project was born by the fusion of the skills in winemaking of Marco, who has a Master’s degree in oenology, and the passion of Carlo, who has an engineering Master’s degree, and was always fascinated by the world of winemaking. It has become a winning venture, which allowed il Chiosso to join the high quality wines of Northern Piedmont.

<< Historically the “Chiosso” in Northern Piedmont represents a vineyard that is bordered by a stone wall: the walls symbolize the importance attached to a particular cru by



winemakers for its propensity to create unique wines. Using the same concept, we wanted to create a wine that excelled in quality of all denominations vinified in the new winery in Gattinara. It is conducted personally by Marco and Carlo and has the ability to get the grapes from the most important historical crus of the hills of Northern Piedmont in prestigious names as Gattinara, Ghemme and Fara.

In our absolute conviction that the Upper Piedmont terroir can give incredible wines in any aspect, we have set ourselves the goal

to cultivate personally the vineyards in the most absolute respect for nature and its rhythms, in the most traditional ways. >>

Marco Arlunno



Gattinara and Surroundings

Il Chiosso vineyards are displaced over the whole Northern Piedmont area, where the Sesia river marks the natural boundary between the provinces of Vercelli and Novara, and divides the hills of Gattinara D.O.C.G. and Ghemme D.O.C.G.

The entire area is characterized by lean soil, which gives a clearly acidic reaction. This Morainic-Alluvial soil was originated by deposits of eroded debris, carried downstream by the Monte Rosa glacier.

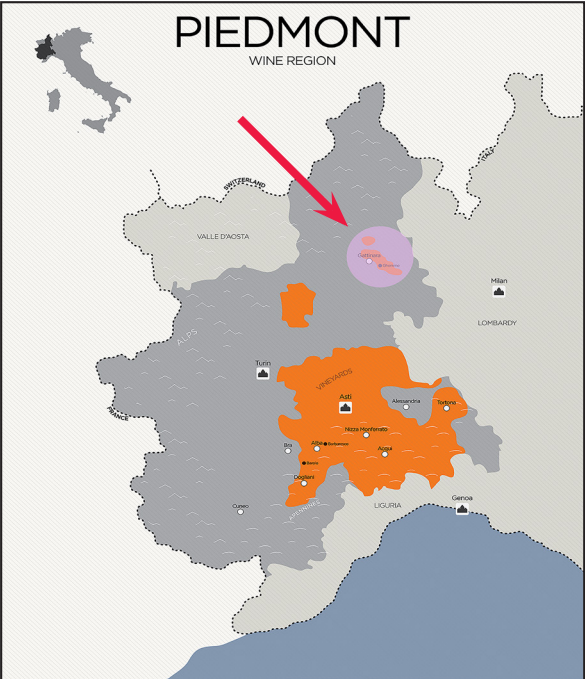


The hills of Gattinara vary in height between 918 and 1,476 feet above sea level, the geological profile identifies a huge mother of porphyritic rock, quartz, granite, tuff, schist, volcanic conglomerate, arenaic and marl with a very rich ferrous component that determines the typical reddish color of the soil and gives the wines an austere and very deep character.

The backbone of Ghemme is instead a rolling hill with a height ranging from 918 to 1,017 feet above sea level; it has the typical “triangular” moraine form, and the mineralogical composition is characterized by cobblestone, granite, gravel, shale, and porphyry miascisti that together enhance the finesse and the most elegant notes of Nebbiolo, that is also reflected in another

important reality of the valley with the most southern of the Northern Piedmont D.O.C.s: Fara D.O.C.

Il Chiosso grows only local vines in vineyards: Nebbiolo, Vespolina, Uva Rara and Erbaluce. By using a technique called “Lotta Guidata ed Integrata”, they minimize the environmental impact, also getting the highest quality from the vines by using a simple Guyot growing system.



“Risotto al Gattinara” Recipe

The “risotto al vino” may seem to be a simple recipe, however it actually needs special attention, especially on the wine. It is very important not to let the wine evaporate and get dry, otherwise the risotto will lose the aromas of the wine.

Ingredients (4 servings)

- Riso Carnaroli, 11 oz
- Butter, 1-3/4 oz
- E.V.O.O.
- Vegetal broth
- Gattinara wine, 2 cups
- Red onion, 1 small
- Parmigiano Reggiano cheese, 2 oz
- Salt and pepper to taste

Preparation

Peal the onion and finely mince. Put E.V.O.O. and butter in a large stir pan and let it melt together. Gently fry the minced onion until it gets slightly transparent. Add rice, turn on the burner and lightly toast the rice. Add wine and let it be absorbed by the rice, do not let it dry completely (you should still be able to smell some alcohol). Continue cooking, adding the broth when the rice gets dry. Frequently stir with a wooden spoon. Do the “mantecatura” 5 minutes before rice cooking time (usually about 18 mins): add butter and cheese. Taste and adjust with salt and pepper if required.

Serve it warm and pair it with the “Il Chiosso” Gattinara Galizja single vineyard cru.

