

Santuario

Alto Piemonte Gems from Santuario.



Ivano Barbaglia serving his Bianco.

Profile

For many years, Ivano Barbaglia was a musical instrument repairman. While he enjoyed the work, in 2011 he took a new direction by starting the Santuario project with a tiny plot of family land. Together with his wife Paola, they cultivate two hectares of Nebbiolo, Croatina, Vespolina, Uva Rara and Erbaluce, as well as 50 ares planted in 2013 and 2014.

Boca is one of Italy's smallest viticultural regions, with just 30 hectares planted and 15 eligible for the DOC. Though densely planted with over 1000 hectares in the 1930's, it was down to only 10 by the early 90's. In an all too familiar tale, factory jobs led many farmers to progressively abandon their land (sadly, those same jobs are also long gone.) Today, in large part due to the wines and promotion of Boca by Swiss visionary Christoph Künzli, the area has seen an uptick of new talent.

Ivano is certainly one of those up-and-comers. The name Santuario comes from the gorgeous convent that his family's old vines overlook. In fact, the Santuario Rosso label is actually taken from an arial picture of the convent when it surrounded in vines:



The Santuario surrounded by vines.

Three wines are produced: The Santuario Rosso and Bianco come from a co-planted vineyard five kilometers from the house, within a national park in the commune of Maggiora. Hidden atop a treacherous hill, one hectare of isolated vines averaging 40 years grow in volcanic porphyry. The Bianco (not currently imported) goes through one month of skin maceration, all in stainless steel. The Rosso sees a short, 14 day maceration and fermentation in stainless steel, then is aged for a year in a single large wood cask.

The second major parcel is next to the Santuario convent, where the estate gets its name from. Ivano's old vines grow here in basalt, sand and limestone. When the year permits, a wine called *Lozio* is produced from this land: it is fermented and aged in a single barrel for 3 years, then bottle aged one year before release.

Everything is done by hand in the vines, and only contact treatments of copper and sulfur are used. The wines are a beautiful, fresh and vivid expression of Italian terroir, their Northern roots evident in the lower ABV and textural elegance. It goes without saying that production and what we're able to import is insanely limited.

Wines



Vino Rosso "Santuvario"

Soil: volcanic porphyry

Grapes: 50% Nebbiolo, Croatina, Vespolina, Uva Rara (blend varies)

Exposition: East to West

Vinification: co-fermented in stainless steel, 14 day maceration, aged one year in large wood cask.



Vino Rosso Lozio

Soil: basalt, sand and limestone

Grapes: 80% Nebbiolo, 20% Vespolina

Vinification: fermented and aged 3 years in a single 300hl barrel. Aged one year in bottle before release.