



**Toronto Vintners**  
**The Many Faces of Nebbiolo**  
*A Journey to Northern Italy*

Tuesday October 20, 2026  
Registration: 6:00 PM, Tasting: 6:30 PM  
Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto  
Price (including HST) Member: \$120; Guest/Non-Member: \$150

For our October event, **The Toronto Vintners Club** travels to the ancestral home of the noble Nebbiolo grape — a grape so tied to place that a shift of a few hundred metres can change everything about the wine in your glass. Most wine lovers know Nebbiolo through the celebrated names of Barolo and Barbaresco. Yet those famous Langhe wines are only part of a far richer northern Italian story. For this tasting, we will travel—glass by glass—from Piedmont's rolling hills and historic appellations to the steeper, cooler mountain landscapes of Valtellina in neighbouring Lombardy. Along the way, we will discover how dramatically Nebbiolo can change according to vineyard, altitude, soils, climate and local winemaking tradition.

Wines made from the Nebbiolo grape are defined by the varied landscapes where it is grown rather than from winemaking technique. Altitude, soil, and local tradition all leave their fingerprints, which is why a wine from the high terraces of Carema can taste worlds apart from one grown near Gattinara or in the mountain vineyards of Valtellina, where the grape goes by its old name, Chiavennasca. Of course, no Nebbiolo tasting would be complete without Barolo and Barbaresco, but this lineup pushes further out, into the appellations where Nebbiolo has been quietly proving itself for generations.

Vintages in this tasting run from 2017 through 2021 - some wines are still bright and youthful, others just beginning to open into the savoury, dried-rose complexity that collectors chase Nebbiolo for in the first place. The sheer range of styles packed into one grape variety is truly impressive. Across these nine wines, Nebbiolo shifts from lifted and aromatic to dense and structured, from lean mountain-grown expressions to the concentrated, dried-fruit richness that comes from partially raisined grapes. Some show the restraint of high-altitude sites and cooler exposures; others carry the weight and generosity of riper, lower-elevation vineyards. Tasting them side by side is a chance to really dig into how appellation, altitude, and winemaking choices all pull in different directions — while still landing on something recognizably Nebbiolo.

This is not a simple “Barolo versus Barbaresco” evening. It is an opportunity to compare Nebbiolo across its wider northern homeland: from the floral, finely structured wines of Alto Piemonte and Carema, through the more familiar Langhe expressions, to the dramatic Alpine setting of Valtellina. Expect variations in colour, fragrance, tannin, acidity, fruit ripeness and ageing potential—and perhaps a few surprises once the wines are revealed.

Whether you are already devoted to Nebbiolo or simply wish to understand why it is regarded as one of the world's great red-wine grapes, this will be an engaging, revealing and highly enjoyable tasting.

The event price includes reception wine, bread, appetizers and, of course, our main wines! Newcomers and those who would like more tutoring are encouraged to sign up for our Newcomers' Table on our registration page. See you there!

**REGISTER/ BUY TICKETS** online at [Nebbiolo October 20, 2026](#), and pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer & credit card payments must be received within 48 hours of signing up to secure your reservation. Cheques must be received by Tuesday, October 13. You will be sent an automated email confirmation from our online reservation system, Jotform, after submitting your registration. All ticket sales/reservations are final. If you tried to register but did not receive your confirmation, please contact [winetastings@torontovintners.org](mailto:winetastings@torontovintners.org) before trying to register again. Please refrain from wearing scented products. **Cancellation Policy:** We will provide a full refund for any cancellations up to 7 days prior to an event and 50% refund for cancellations between 7-3 days prior to an event. There is no refund for cancellations 3 days or less prior to an event, unless the event is sold out and the tickets can be sold to someone on the waitlist.



## Tasting Notes and Information

Nebbiolo – October 2026

(Prices are as of date of purchase)

### **2020 Francesco Brigatti**

#### **Colline Novaresi Mötfrei Nebbiolo**

**\$40**

Cooked red fruits lead the aromatic profile, layered with vanilla, cocoa and liquorice. The wine is full-bodied and well structured, with vigorous tannins and a pleasantly long finish. Brigatti describes the wine as balancing floral, spicy and balsamic tones with the secondary aromas contributed by 18 months in French oak tonneaux, while retaining a distinct mineral imprint from its Alto Piemonte soils. *Average Score: 90 Pts, Drinking Window 2024-2032*

### **2020 Francesco Brigatti**

#### **Colline Novaresi Mötziflon Nebbiolo**

**\$45**

A distinctive Alto Piemonte expression of Nebbiolo, combining bright red fruit and florals with notable spice, freshness and mineral character. The nose opens with red currant, raspberry and violet, followed by black pepper, liquorice, balsamic herbs and earthy, mineral nuances. On the palate, it is structured yet elegant, with lively acidity, well-defined tannins and a savoury, persistent finish. Twenty months of ageing in traditional oak helps soften the tannins and adds complexity without obscuring the wine's freshness.

*Average Score: 90 Pts, Drinking Window 2024-2032*

### **2021 Roberto Voerzio**

#### **Disanfrancesco Langhe Nebbiolo**

**\$63**

Bright ruby with a slight orange cast. Aromatically expressive, showing sour cherry, red currant, rosehip and salted rose petals alongside clove, vanilla, cigar box and blond tobacco. The palate is juicy yet structured, with raspberry, dark fruit and dried herbs, firm grippy tannins and a long finish. Tar, graphite and dried-herb spice emerge on the aftertaste, giving this Langhe Nebbiolo unusual depth and seriousness.

*Average Score: 91 Pts, Drinking Window 2025-2032*

### **2017 Triacca San Domenico**

#### **Sforzato di Valtellina**

**\$57**

Fresh floral and blue-fruit aromas mingle with plum, black cherry, red liquorice, mocha, wild sage, hazelnut and a touch of Madeira cake. Ripe and concentrated yet lively, the palate combines juicy black-cherry and plum fruit with orange-peel acidity, creamy tannins and hints of chocolate, spice and mineral. The dried-grape Sforzato process contributes a subtle candied-citrus and dried-fruit character to the persistent finish.

*Average Score: 95 Pts, Drinking Window 2024-2032*

### **2018 Travaglini Gattinara Tre Vigne**

**\$74**

Bright garnet with a complex nose of dried and ripe cherry, pomegranate, orange peel, balsamic and pine, dried flowers, forest floor, leather, liquorice, incense, tobacco and sweet spice. The palate is generous and supple, with warm red berries and juicy fruit framed by firm, fine-grained yet well-integrated tannins. Fresh, mouthwatering acidity carries the wine through a long, savoury and fruit-driven finish.

*Average Score: 92 Pts, Drinking Window 2023-2030*

### **2020 Cantina Produttori Nebbiolo di Carema**

#### **Carema Riserva DOC**

**\$65**

Pale to medium garnet with orange reflections. Aromas span rose and dried flowers, raspberry and other woodland berries, dried cherry, cranberry, tobacco, coffee, bittersweet chocolate, liquorice, cinnamon, cocoa and balsamic herbs. The palate is elegant and savoury rather than heavy, with lively fresh-saline acidity, integrated tannins and a spicy, earthy finish recalling cherry, cedar and bitter orange. A classic high-altitude, restrained expression of Nebbiolo.

*Average Score: 90 Pts, Drinking Window 2025-2035*

### **2019 La Prevostura Lessona DOC**

**\$73**

Pale ruby and highly perfumed, with Parma violet, flowers, dried cherry, strawberry, blood orange, plum and fresh red fruit layered with smoky, toasty spice. The palate is dry, light to medium-bodied and energetic, combining crisp acidity with powerful yet silky, condensed tannins. Cherry and spice carry through to a long finish, while graphite and mineral tones add definition and savoury depth.

*Average Score: 93 Pts, Drinking Window 2025-2037*

### **2021 Pio Cesare Barolo**

**\$100**

Powerful yet elegant, combining black truffle, graphite, dried thyme and cedar with cherry, raspberry, blueberry, dried cherry, iris, rose, violet, tobacco, leather, incense, liquorice, eucalyptus and forest herbs. Medium- to full-bodied, with bright acidity, firm but polished tannins and a chewy mineral structure. Earth, iron, saline notes and terracotta add savoury complexity, while the persistent finish suggests substantial development ahead.

*Average Score: 95 Pts, Drinking Window 2028-2043*

### **2018 Pio Cesare - Barbaresco**

**\$120**

An elegant, classical Barbaresco showing strawberry, wild raspberry, cherry and candied raspberry with rosehip, dried flowers, lilac and black tea. Savoury layers of asphalt, bark, tarry smoke, cedar, spice, iron and tobacco add depth. Full and concentrated yet silky, with fine, racy tannins, balanced freshness and impressive length. The structure is substantial but refined, with the fruit, earth and spice lingering through a persistent finish.

*Average Score: 94 Pts, Drinking Window 2025-2040*

### **Reception Wine:**

#### **2023 Vigneti Massa Derthona Timorasso**

**\$51**

A compelling, mineral-driven Piedmont white that combines richness and texture with striking freshness. The nose layers lemon peel and citrus, stone fruit, gooseberry and delicate florals with chamomile, acacia honey, aromatic herbs and pronounced chalky minerality. On the palate, broad peach and stone-fruit richness is balanced by zesty acidity and a firm savoury, saline backbone. Honeyed notes add depth without heaviness, while the finish is long and mineral-laden, with citrus, herbs and Timorasso's characteristic subtle bitter edge.

*Average Score: 90 Pts, Drinking Window 2025-2030*