

where	what	when	sugg. retail
PIEDMONT	RED	WEEKLY	\$ INQUIRE

Fratelli Levis
Barbera D'asti 2009



Barbera d' Asti

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

750 ml e 13.5% by vol.

Barbera makes all, 'barberable'.
(Even bad puns)

conceptual doppelganger



The purist wishes his steak to be freshly killed and cooked just long enough to, "take the 'moo'" out of it, as my lustful grandfather used to say. While his love of bloody red meat may be partly responsible for him being fertilizer, currently, it was part of his manifest to eat life raw. To let the true flavors flow unchecked from their source is to respect that source. Aren't we all trying to be closer to God? (nb: reader's definition) A wine that bursts with such fruit forwardness would be just what a truly lustful person wants. Lust on!

Winemaker Paolo Sartirano
Age of Vines 25 years old
Soil Clay, sand rich soil
Region Asti
Grapes 100% Barbera
Producer "Pour the wine into the glass. It will tell the story of the life there is inside..."
Antonio Levis

Fratelli Levis is so-named after brothers (Fratelli in Italian) Antonio and Raimondo Levi, who founded the winery in 1938. The Fratelli's driving philosophy was "quality at any cost" and they worked tirelessly in the Langhe region, which they considered the heart of Nebbiolo grape production. In 2002, Raimondo Levis died and as a result, Antonio partnered with the Sartirano Family who has been making wine since 1871. Although Antonio is still working and selling his wines in the Piedmont area, the Sartirano Family handles all aspects of the winemaking while holding true to the Fratelli's original ideals. These classically crafted wines perfectly evoke the quiet town of Gavi nestled in the south eastern corner of Piedmont. The Langue region is important to the Fratelli Brothers and the Sartirano Family for its steep sun exposed vineyards, soil composition, dry climate and the varied day to night temperature. The ideal location and lifetimes of winemaking experience all come together to make honest, classically styled wines.

Viti/Vini Rigorous pruning by a skilled staff that knows the history of each vine. No chemical fertilizers are used. Manual harvest with an additional rigorous sorting. Crushing and destemming; fermentation in stainless steel at a controlled temperature of 28-30 degrees Celcius; maceration on the skins for eight days with daily pumping of the must over the cap. The wine is then aged in French oak for nine months.

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Pour the love.



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