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PIEDMONT	WHITE	WEEKLY	\$ INQUIRE

Fratelli Levis Gavi 2010



Like one-named art world provocateur
from Italy.

conceptual doppelganger



Sure, she's
white and
she's big
boned, but
boy oh
boy can
she dance!
Don't
dismiss the
big bodied
white girl
- it's all
muscle!
Discard

all previous negative
pretexts and you may just
find yourself enveloped in
a musky new world you find
oddly satisfying - perhaps
even biblical! When you defy
conventional wisdom, you may
fall flat on your face, or you
may just create a whole new
niche. Gavi and Botero's big
girls are the latter.

Winemaker	Paolo Sartirano
Age of Vines	25 years old
Soil	Clay, sand rich soil with fossils and marine sediment
Region	The Commune of Gavi
Grapes	100% Cortese
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
Levis, who founded the winery in 1938. The
brothers had a passion for the Nebbiolo grape
and that led them to the Langhe region, which
they considered to be the heart of the Nebbiolo
production. The Langhe region proved to be the
perfect setting for the Levis Brothers for its
steep sun exposed vineyards, soil composition,
dry climate and the varied day to night
temperature. The Levis' driving philosophy was
"quality at any cost" and they worked tirelessly
to meet that goal. It was thought that their
ambition to make quality wine was even more so
due to the fact they were both hearing impaired
and used their wine as a form of expression.
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
still holding true to the Fratelli's original
ideals. For the Fratelli Levis wines the ideal
location and lifetimes of winemaking experience
all have 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. Soft pressing of the grapes; fermentation in stainless steel at a controlled temperature of 18-20 degrees Celcius; maturing on the noble lees during fermentation for 6 months in stainless steel.
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communal brands
brooklyn new york

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<http://communalbrands.com>
info@communalbrands.com
718-937-4228