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Fratelli Levis  
Moscato d'Asti NV



*Moscato d'Asti*

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

750 ml e

Unabashed joie-de-vivre  
ready for co-opting.

conceptual doppelganger



Before she became Kurt Russel's never-ending leather-clad (even naked) lover, before she became the beloved Private

Benjamin and before she popped out annoyance personified in Kate Hudson, Goldie was the resident pixie on Laugh-in. With mod 60s flair and an inexhaustible supply of chiffon baby-doll dresses, Goldie elicited delightful pips and giggles before she even opened her mouth. That's why she's a national treasure. Moscato d'Asti was HER inspiration.

**Winemaker** Paolo Sartirano  
**Age of Vines** 25 years old  
**Soil** Clay, sand rich soil  
**Region** Asti  
**Grapes** 100% Moscato  
**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. Manual harvest with an additional rigorous sorting. Soft pressing; cold clarification; storage at zero degrees of alcohol at a controlled temperature of 0-4 degrees Celsius until fermentation in pressure tank prior to bottling.