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PIEDMONT	RED	BI-WEEKLY	\$ INQUIRE

Fratelli Levis  
Piemonte Barbera 2010



*Piemonte  
Barbera*

DENOMINAZIONE DI ORIGINE CONTROLLATA

750 ml e 13% by vol.

A bantamweight Barbera  
built by brotherhood.

conceptual doppelganger



This standby of slow-roasted nightshades has been a dusky, delectable starter for eons in Italy and abroad. Caponata is the melding of earth-born succulence into one viscous, rich and warming concoction. If you are seeking a crave-worthy palate reward that speaks to the earth's darker fruits, you could do worse than a warm bowl of caponata spread liberally over some toasted bread. Bring on the Barbera!

**Winemaker** Paolo Sartirano  
**Age of Vines** 25 years old  
**Soil** Clay, sand rich soil  
**Region** Piedmont  
**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 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. 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. Wine is then matured in stainless steel tanks

**communal brands**  
brooklyn new york

*Pour the love.*



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