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Fratelli Levis Roero Arneis 2010



Roero Arneis

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

750 ml e 13% by vol.

Calla Lillies are jealous.

conceptual doppelganger



While the Chuck Taylor has been a go-to fashion staple here in the US, it's more of a fashion statement

abroad. The opposite (or same depending on which shore you stand) goes for the Superga classic tennis shoe. It revels in easy while being so much more subtly stylish than its American counterpart, imparting upon the wearer a deeper understanding of style as well as indicating a desire to not be part of the herd. Roero Arneis has the same sort of in-the-know transporting quality. Basically cool, complex white object of desire.

Winemaker	Paolo Sartirano
Age of Vines	25 years old
Soil	Clay soil with sandy layers, rich in fossils
Region	Roero
Grapes	100% Arneis
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	The Arneis is grown on the steep hills in Roero with deep gorges and sandy stratification. Rigorous pruning by a skilled staff that knows the history of each vine. No chemical fertilizers are used. Manual harvest with an additional sorting. Maceration on the skins for 6 hours, soft pressing, fermentation in stainless steel at a controlled temperature of 18-20 degrees Celcius; maturatation on the noble lees during fermentation for 6 months in stainless steel
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Pour the love.



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