



WHERE
ITALY

WHAT
RED

WHEN
WHENCE GARLIC SIZZLES

FRATELLI ANTONIO E RAIMONDO PIEMONTE DOLCETTO

Effortlessly cool Italian shit talker, with an irresistible grin.



CONCEPTUAL DOPPELGÄNGER

Fedez – of course you’ve heard of him. OK, you’re probably not that up on Italian hip hop. Nor am I. But I know when to pay attention. Admittedly it sounds a little funny, rapping in Italian, that is, but the style and delivery keep me interested and looking for more. In fact, just hearing Fedez makes me want to rap in Italian, which I’ve been told, is facilitated often by the quaffing of Dolcetto. You’ve been hipped. Ciao!

WINEMAKER Paolo Sartirano

REGION Piedmont

GRAPE VARIETY Dolcetto

SOIL Marl, limestone and clay

AGE OF VINES Planted in the mid 1980s

PRODUCTION 40,000 bottles

VITI VINI No chemical fertilizers are used in the vineyard. A manual harvest and sorting is rigorous. De-stemmed and crushed with fermentation in stainless steel tanks at moderate temperatures (28-30 degrees Celsius). Post fermentation maceration on the skins for about 6 days with daily pump-overs. Lightly fined and minimally filtered.

PRODUCER The wine is named after the brothers, or *fratelli*, Antonio and Raimondo Levis, who founded the winery in 1938. Both had a passion for the Nebbiolo grape, which led them to the Langhe region. The brothers’

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 esteemed Sartirano Family who has been making wine in the region since 1871. The Sartirano Family handles all aspects of the winemaking while still holding true to the Fratelli’s original ideals—producing honest, classically styled wines.

