



**WHERE**  
ITALY

**WHAT**  
RED

**WHEN**  
DAILY

## FRATELLI ANTONIO E RAIMONDO PIEMONTE BARBERA

A bantamweight Barbera built  
by brotherhood.



**WINEMAKER** Paolo Sartirano

**REGION** Piedmont

**GRAPE VARIETY** Barbera

**AGE OF VINES** Planted in the  
mid 1980's

**PRODUCTION** Approximately  
60,000 bottles

**SOIL** Clay mixed with sand



### CONCEPTUAL DOPPELGÄNGER

Finanziera is known as the crown jewel of Piedmontese cuisine. Surely you've heard of it? A collection of organ meats so difficult to collect in one place as to suggest the dish is more likely lore, than actual lunch, or dinner. But alas - pride is a powerful thing, and if you travel to the wonderful region of Piedmont, the locals will make sure you taste what they are so good at - a dish that is all about having the insider knowledge to get the ingredients and the skill to make various viscera into a rich and tender dish that will fill your mouth with textures and tastes. Fratelli Barbera is both companion and acolyte to this masterwork of earth turned by the hands of man.

### VITI/VINI

No chemical fertilizers are used in the vineyard. A manual harvest and sorting is rigorous. Grapes are de-stemmed and fermentation occurs in stainless steel at about 28-30 degrees Celsius. Maceration on the skins for roughly eight days with daily pumping of the must over the cap. Wine is then matured in stainless steel tanks. The aim is a fresh style. Moderate in body and suitable for the table.

### 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.

