



WHERE
ITALY

WHAT
WHITE

WHEN
HOURLY

FRATELLI ANTONIO E RAIMONDO PIEMONTE CORTESE

A little bit of sunshine on the soles of soul.
Hallelujah!



CONCEPTUAL DOPPELGÄNGER

A PINK is a KPop sensation. With the freshest faces, crispest dance moves and brightest attitudes, these young ladies are like bottled sunshine! Only they are completely un-corked!! The vivacity will spread through you like radiating joviality until you are unexpectedly on your feet and shuffling with the high energy bippity bap. These young flowers will light you up with a lilting loveliness. Cortese should be their official beverage - but it's probably soju, or squid soda or something kooky and Korean.

WINEMAKER Paolo Sartirano

REGION Piedmont/Monferrato

GRAPE VARIETY Cortese

SOIL Stoney, Limestone, clay

AGE OF VINES Planted in the mid 1980's

PRODUCTION Approximately 30,000 bottles

VITI/VINI

No chemical fertilizers are used in the vineyard. A manual harvest and sorting is rigorous. Soft pressing, followed by fermentation in stainless steel at relatively cool temperatures. Matured for approximately 4 months in stainless steel. Crisp, fresh, classic Italian white, and an excellent value for Cortese simply because it's not from Gavi.

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.

