



WHERE
ITALY

WHAT
MOSCATO

WHEN
(PERSONAL)

FRATELLI ANTONIO E RAIMONDO MOSCATO D'ASTI

Unabashed joie-de-vivre ready for co-opting.



WINEMAKER Paolo Sartirano

REGION Piedmont

GRAPE VARIETY Moscato

SOIL Clay, sand, limestone

AGE OF VINES Planted in the mid 1980's

PRODUCTION 150,000 bottles



CONCEPTUAL DOPPELGÄNGER

Before she became Kurt Russell's never-ending leather-clad (even naked) lover, before she became the beloved Private Benjamin and before she popped out annoyance personified in Kate Hudson, Goldie was the resident pixie on Laugh-in. With mod 60s flair and an inexhaustible supply of chiffon baby-doll dresses, Goldie elicited delightful pips and giggles before she even opened her mouth. That's why she's a national treasure. Moscato d'Asti was HER inspiration.

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. Classic Asti method: Soft pressing, and juice is held in cooling tanks at 2 degrees Celsius, fermentation in special pressurized tanks for about 7 days and to 5.5% ABV. Chilled and fermentation is arrested. Sterile filtered and bottled.

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.

