



PORTOVINO
GROOVY ITALIAN WINES

BARBERA CRU MONLEALE
Vigneti Massa

WHY BE CURIOUS?

There's two schools of Barbera: lemon acidity, fresh cherry-raspberry, done in steel (e.g. Fuso) and the oaked-up, extracted, 'serious' Barbera. Monleale is neither. Brought up in a mix of large oak and carefully aged; it unfolds elegance and depth instead of power. Released years later, only after the prophet Walter feels it is ready. A rare chance to drink an aged Barbera from the hill top Cru of Monleale.

PRODUCER:

It's hard not to get worked up about Walter Massa's wines: he had a vision for a variety nobody wanted, worked in obscurity for years, rescued the grape, and doesn't talk about himself but about the territory of Colli Tortonesi. When you get lost going there, start asking people 100 km out and they know and love him, from the gas station guy to the producer next to him. A prophet, a farmer, a philosopher and someone that you'd want to share a glass of wine with at your table.



DETAILS:

Region: Piemonte

Farming: Sustainable

Varieties: 100% Barbera

Tasting Notes: Monleale is the name of the town where Massa is located; there's the high (*alto*) and low parts of town; Massa is in *Monleale Alto*. All the classic Barbera cherry and raspberry fruit but the grape's high acidity is honed into a tight-knitted complexity. One of the few Barbaras that age and become more complex.

Vineyard:

Soil: chalk and clay

Altitude: c. 300 meters

Land feature: hill top vineyard

Vine age: 35 - 45 years

Vinification: Individual vineyards vinified separately; 228 liter barrique for about 22 months; placed on the market at least 36 months after vintage. No filtration.

AWARDS, PRESS & CERTIFICATIONS:

Slow Wine Snail Award: Producer of Excellence - 2011

Gambero Rosso Wine Grower of the Year - 2011

Gambero Rosso 2 Glass Award winner - 2011, 2010, 2009