



PORTOVINO
GROOVY ITALIAN WINES

FUSO BARBERA
Colli Tortonesi

WHY BE CURIOUS?

Under the FUSO label, we asked some top-notch producers to offer what they usually sell just to locals (*sfuso* in Italian). We got some cool stuff: Barbera from Walter Massa in the Colli Tortonesi in Piemonte. Our kind of daily drinker: affordable, natural, non-filtered, everyday-delicious wine, from an interesting growing area (Colli Tortonesi). Real wine for really good pizza or spaghetti. Plus, it's a natural wine QPR hero!

PRODUCER:

One day I asked Walter Massa (GR Wine Grower of the Year) for a favor: Walter is most famous as the prophet of Timorasso in Colli Tortonesi but the area has a long tradition for delicious Barbera. This isn't a private label with wine from anywhere; it's all estate fruit and vinified with a slow, traditional fermentation. Ernest works very closely with Walter: choosing the vineyards, and making the final cuveé.



DETAILS:

Region: Piemonte

Farming: Sustainable

Varieties: Barbera

Tasting Notes: Classic cranberry and raspberry notes; zippy lemon-acidity; no tannic bite Goes with everything from hamburgers and pizza to vitello tonnato Lots of deliciousness, priced right and sustainable.

Vineyard: Colli Tortonesi DOC

Soil: clay and chalk

Altitude: c. 250 meters

Land feature: hills

Vine age: 10 - 35 years

Vinification: Native yeasts; hand harvested; steel; minimum filtration.
