

Iuli 'Barabba' 2019

Producer: Fabrizio Iuli

Provenance: Monferrato, Piedmont

Farming: Organic

Grape(s): 100% Barbera

Vineyard(s): a south-facing, 80-90 year old vineyard in nearby Odalengo Grande with very poor white soils of clay, limestone and silt.

Fermentation/ Aging: Destemmed and fermented spontaneously in concrete tank. Pressed after 3-4 weeks maceration into a Mittleberger 2500L French oak barrel for 18 months aging before bottling.

Fining/ Filtration: none

Sulfite: added after malolactic conversion and again just before bottling.

Misc: After 5 years of 100% losses in the vineyards Fabrizio's father planted in the 1930's they decided to pull the vines up. 2019 marks the first vintage with the new parcel in Odalengo Grande.



The Producer

In 1942 Fabrizio Iuli's parents opened a small restaurant in Monferrato. For 60 years his family's restaurant 'l'Universo' was a staple of culture in the small town of Montaldo and its ever in demand house wine became Fabrizio's fixation. Building on a small crop of vines his father planted in 1935, Fabrizio expanded the holdings to about 6 hectares including two parcels of Pinot Noir.

Fabrizio's passion is for Barbera and a traditional approach to growing and winemaking without chemicals or additives. Iuli is a winery rooted in the past whose purpose has been to provide country wines for the people since its inception in 1998.

The Vineyard

Since the beginning 'Barabba' was made from the vineyards Fabrizio's grandfather planted in the 1930's but after 5 years of completely lost crops due to boar damage, they decided they needed to pull the old vines out as

part of a bigger project to expand and defend the parcel. As of 2019 'Barabba' is sourced from a leased vineyard in Odalengo Grande. The south facing vineyard has very poor soils of clay, limestone and silt with 80-90 year old vines.

The Cellar

Winemaking at Iuli is rooted in intuition and touch rather than an scientific approach with an emphasis on long, undisturbed aging in old barrels. 'Barabba' is a wine made only in excellent vintages. Although there is always a 'Barabba' lot vinified, if the quality is not to spec, the lot is blended in with 'Rossore.' Like all things Iuli, correct aging isn't something prescribed but accepted: in 2004's bottling was released after 10 years of aging whereas 2019's was aged only 18 months.

100% Barbera is destemmed and fermented spontaneously in concrete tank. After 3-4 weeks on the skins, the fresh wine is pressed into a 2,500L Mittelberger French oak barrel where it rested for 18 months. Shortly after malolactic conversion completes at its natural pace, Fabrizio will add a small amount of sulfite. Bottling takes place just after a second and final dose of sulfite based on Fabrizio's intuition of the wine's readiness. The wine is bottle aged for an additional six months before release.

For more details email info@OlmsteadWine.com

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