

Iuli 'Umberta' 2019

Producer: Fabrizio Iuli

Provenance: Monferrato, Piedmont

Farming: Organic

Grape(s): 100% young-vine Barbera

Vineyard(s): Sourced from the younger vines across the varied parcels as well as another young vineyard Fabrizio rents. Clay soils with limestone.

Fermentation/ Aging: Destemmed and fermented spontaneously in steel with a short maceration. Aged in concrete tank for 10 months.

Fining/ Filtration: none

Sulfite: added after malolactic conversion and again just before bottling

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

The family's holdings are varied in soil type with a preponderance of clay and, most importantly, a vein of limestone cutting through imbuing the grapes with the laser like acidity and mineral focus that distinguish them. 'Umberta' is Barbera picked from the young vines on the property as well as from another young vineyard Fabrizio rents a 10 minute drive from their



16th century cantina. The farming is conducted according to organic practices under Fabrizio's direction.

The Cellar

Iuli's largest production bottling, 'Umberta' is envisioned as a charming country companion for simple drinking and a happy table. The Barbera is destemmed and fermented spontaneously in 3,000-4,000 L stainless steel tanks with a shorter maceration than applied to Fabrizio's more 'serious' wines. The wine is pressed into concrete tank for 10 months of aging with two doses of sulfur, one right after natural malolactic conversion and a second just before bottling.

For more details email info@OlmsteadWine.com

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