

## **Iuli ‘Ta Da!’ 2020**

**Producer:** Fabrizio Iuli

**Provenance:** Monferrato, Piedmont

**Farming:** Organic

**Grape(s):** equal parts Pinot Nero, Slarina, Barat and 15% Grignolino

**Vineyard(s):** From four different parcels with Pinot Nero coming from the late-ripening north facing slopes, an early pick of young vine grignolino from the south facing slopes and the Slarina and Barat coming from ideally ripened plots at the time of picking.

**Fermentation/ Aging:** Destemmed and cofermented spontaneously in steel for a 10 day maceration. Aged in a single concrete tank for 6 months.

**Fining/ Filtration:** none

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

**Misc:** Inspired by the old tradition of field blends and aiming to evoke elements of their favorite Jura reds.



### **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 grandfather 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.

The farming is conducted according to organic practices under Fabrizio's direction.

'Ta Da!' was inspired by old-fashioned field blends, in this case sourced from four different 'fields.' The Pinot Nero is from the north facing slope that ripens a week later than the rest of the Pinot Nero. Grignolino from the youngest vines in a south facing plot is picked early and Slarina and Barat come from two, more classically ripe vineyards that were harvested at the same time.

Summer compares Slarina to Pinot Noir in flavor but the vine produces vigorous vegetation, requiring lots of extra hand work, but is low yielding in fruit. Summer feels Barat is a lot like Chenin Blanc.

### **The Cellar**

Iuli's newest bottling, 'Ta Da!' is envisioned as an homage to the ephemeral reds of the Jura. All four varieties are destemmed and cofermented spontaneously in steel tanks for 10 days of maceration. The wine is pressed into concrete tank for 6 months of lees aging with two doses of sulfur, one right after natural malolactic conversion and a second just before bottling. Only 2,000 bottles produced.

**For more details email [info@OlmsteadWine.com](mailto:info@OlmsteadWine.com)**

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