

# **Fattoria di Vaira 'Vincenzo Bianco' 2019**

**Producer:** Luigi Zehender and Eric Nairoo

**Provenance:** Molise, Italy

**Farming:** Biodynamic

**Grape(s):** 50% Trebbiano, 50% Falanghina

**Vineyard:** 70 ha of vineyards with sandy soils situated between the mountains and the ocean where they benefit from cool breezes coming off of the adriatic.

**Fermentation/ Aging:** Spontaneously fermented in steel without temperature control. The Trebbiano was pressed directly and the Falanghina was destemmed and macerated for a week before press. Aged in steel, both lots were blended one month before bottling.

**Fining/ Filtration:** none

**Sulfite:** 20 ppm added at bottling

**Misc:** Vincenzo is the name of the old farmer that's been helping take care of the vines his whole life.



## **The Producer:**

With 530 hectares of true polyculture, the sprawling farm Fattoria di Vaira is among the most ambitious biodynamic enterprises in all of Italy. Located in the often overlooked region of Molise, south of Abruzzo between the cities of Termoli and Vasto, Paola Santi and her team raise cattle, farm rotation crops, cereals, olive groves and grape vines.

## **The Vineyard**

Although the farm encompasses 530 hectares in total, vines account for only 70 hectares divided between traditional and bordelaise varieties with 50 ha planted to the traditional 'Tendone' pergola system and the rest on a spurred cordon system. Situated between the mountains and the ocean, the farm benefits from cool, Adriatic breezes coming from Eastern Europe.

## **The Cellar**

The story of the 'Vincenzo' wines begins with an impassioned letter from oenologist Luigi Zehender to UK natural wine importer Eric Nairoo (Les Caves de Pyrene) in which he praised the beauty of the farm and the dedication of the farmers. Eric was charmed by the passion but even though the grapes were grown biodynamically, the wines were vinified in a more manipulated fashion. Still, Eric was moved and so he decided to visit and in discussion with Luigi started imagining the 'Vincenzo' wines to capture their excellent fruit, farming and terroir. Named in honor of one of the old farm hands, these

are created to be “wines of freshness, with no oak influence, free as a bird, alive, truly reflecting a terroir and a vintage.”

The Bianco is an even blend of Falanghina and a local, thick-skinned strain of Trebbiano like what is found in Abruzzo. The Falanghina is destemmed and macerated on the skins for a week before pressing back to steel for fermentation as juice. The Trebbiano is destemmed and pressed directly. Both lots are aged in steel and blended together one month before bottling. Bottled in February/ March with 20 ppm added sulfite without fining or filtration.

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