

Iuli 'Rossore' 2016

Producer: Fabrizio Iuli

Provenance: Monferrato, Piedmont

Farming: Organic

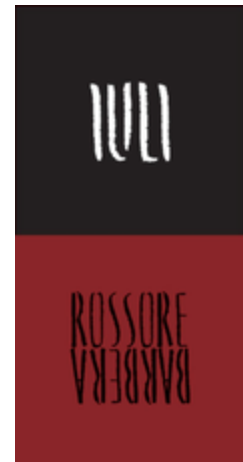
Grape(s): 100% Barbera

Vineyard(s): from two parcels planted in the 90's into clay and limestone.

Fermentation/ Aging: Destemmed and fermented spontaneously in concrete tank. Pressed after 3 weeks maceration into large, old barrels for 28 months. 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 fruit is derived from two parcels Fabrizio planted himself upon return from study and travel in the late 90's on southeasterly slopes at 300-350 meter elevations in calcareous clay soils just behind the historic 16th century cantina. Like everything else at Iuli, harvest decisions are made by feel rather than analysis.

The Cellar

Winemaking at Iuli is rooted in intuition and touch rather than a robust scientific approach with an emphasis on long, undisturbed aging in old barrels. 'Rossore' is all Barbera, destemmed and fermented spontaneously in concrete tank. After about 3 weeks on the skins, the fresh wine is pressed into large, old barrel where it rests for 28 months. Shortly after malolactic conversion completes at its natural pace, Fabrizio will add a small amount of sulfur. Bottling takes place just after a second and final dose of sulfur based on Fabrizio's intuition of the wine's 'readiness.

For more details email info@OlmsteadWine.com

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