

# PORTOVINO

## VIGNETI MASSA 'LIBERTÀ' ROSATO PIEMONTE

Walter Massa is the real deal: a *contadino* (farmer) with deep family roots in his native Colli Tortonesi who's usually plowing his vineyards or buzzing around his cellar when someone arrives for a visit. He'll then stop to spend hours pouring wines for, and talking with the continual waves of journalists, sommeliers, importers, buyers, and just plain fans who make their way to his village of Monleale in the southeast corner of Piemonte. Massa is universally known as the *Maestro di Timorasso* — he rescued it from obscurity and near-extinction and now leads a mini-renaissance of the variety in the Colli Tortonesi. But he also produces amazing and distinctive reds (and the occasional rosato, as we see here) from the local varieties Barbera, Croatina, Freisa, and Nebbiolo. Besides being one of Italy's truly great producers, he's a stellar example of what the Italians call a *personaggio* — a real personality. We are lucky to have him - and - his wines.

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**REGION:** Piemonte

**GROWING AREA:** Colli tortonesi in S.E. Piemonte

**FARMING:** Native yeasts, minimal or no filtration, no pesticides or herbicides

**VINEYARD:** 12 Ha total

**ALTITUDE:** 300 m / 984 ft

**SOILS:** Limestone and clay

**VARIETIES:** 50% Barbera and 50% Freisa

**VINE AGE:** 10-35 years old

**HARVEST DATE:** Second half of August

**YEASTS:** Native

**FERMENTATION:** 4 hours maceration on skins; one month slow fermentation in stainless steel

**MALOLACTIC FERMENTATION:** Yes

**SULPHUR:** 20 mg/l added at bottling

**ALCOHOL:** 12.5%

**ANNUAL PRODUCTION:** 600 cases

