

PORTOVINO

VIGNETI MASSA 'TERRA' ROSSO PIEMONTE [BARBERA]

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) 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.

This is his all cement Barbera that is a fun and funky daily drinker, and a great introduction into the reds of Vigneti Massa. People from all over Italy come to fill up their glass jugs (*damigiana*) from his cavernous cement tanks he has in his cellar.

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: 100% Barbera

VINE AGE: 10-35 years old

HARVEST DATE: Second half of August

YEASTS: Native

FERMENTATION: between 12-20 day maceration on skins depending on grapes; one month slow fermentation in cement tanks, with a slight battonage of lees to stimulate native yeast and keep the 'cappello' wet

SULPHUR: between 10 and 20 mg/l added at bottling

ALCOHOL: 12.5%

ANNUAL PRODUCTION: 2,000 cases

