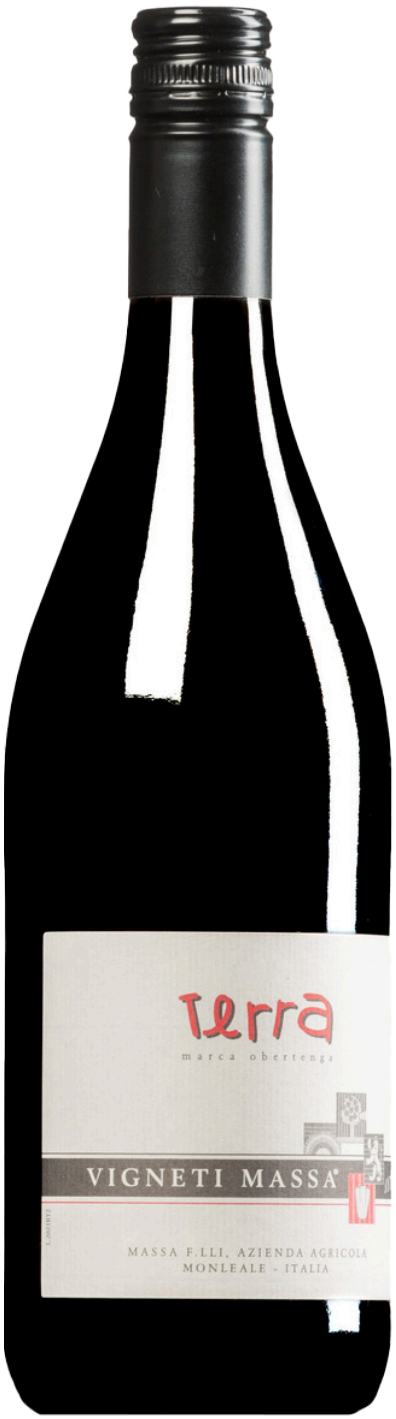
PORTOVINO

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 del 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 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 fermented-and-aged-in cement Barbera - a fun and funky daily drinker and a great introduction to the reds of Vigneti Massa.

REGION: Piemonte
GROWING AREA: the village of Monleale, in the Colli Tortonesi DOC
FARMING: organic, not certified
VINEYARD: a selection from Massa's five plots of Barbera totaling 9 hectares, with different soils, exposures, elevations, and vine ages
ALTITUDE: 250-300 m (820-985 ft.)
SOILS: clay and limestone
VARIETIES: 90% Barbera + 10% Croatina or Freisa, depending on the vintage
VINE AGE: 2-73 years old
HARVEST DATE: September
YEASTS: Native
FERMENTATION: Spontaneous fermentation with seven days of maceration in mostly concrete plus a few stainless steel vats for 15 days, and élevage in concrete vats for six months.
SULPHUR: 15 mg/L added only at bottling (maximum 35 mg/L total SO2 in the finished wine)
ALCOHOL: 13%
ANNUAL PRODUCTION: 2,000 cases