

FUSO



FUSO...characterful daily drinkers from our producer friends in France and Italy!

Every year after harvest...people in Europe fill up large glass demijohns from their favorite producers...to later siphon off into smaller bottles at home. We've spent lifetime exploring the best terroirs to work only with organic producers we trust for characterful daily drinkers. No tank farms!

Our first batch was siphoned off from demijohns – old school style – into 750ml bottles. We shipped the bottles as naked “shiners.” For future batches, we worked with an Italian artist to make lithographs from which we would stamp the labels and FUSO was born!



FLORA PROSECCO BRUT NV

PV0041099

Bubbles

Region: Veneto

Producer: Col di Luna

Flora is a Prosecco from the Dolomites. Bone-dry, mountain flowers, honeysuckle, and wild Alpine apples. From elevated small plates to a simple nosh...let the aperitivo begin!



FUSO 'FLORA' PROSECCO Rosato Brut NV

PV0042499

Bianco / Blanc

Region: Veneto

Producer: Col di Luna

Rosato Prosecco is for sun-kisses and dancing! Glera grapes, and a kiss of the dark-violet-spicy Raboso grape (10%) that give just enough attitude. Traditional col fondo style; you'll notice a bit of 'fondo', or sediment, in the bottle. Keep dancing!



FUSO 'LE SALSE' Verdicchio Le Marche 2024 [Certified Organic]

PV0040524

Bianco / Blanc

Region: Marche

Producer: La Staffa Winery

Brisk and refreshing; orange rind, green apple, savoury. The citric backbone and length can be attributed to the high elevation of the vineyards at 400-500 meters; mineral tension come from the limestone and clay soils. Let's say it together: [Joe] "Pesce!"



FUSO 'CALA' Macerato Terre Siciliane NV [Certified Organic]

PV0042299

Bianco / Blanc

Region: Sicily

Producer: Mortellito

Sea-breeze salty island wine alert! But serious too, since we are talking about the wind-swept high plains (400m) outside near Particino in NW Sicilia. Pithy yellow stone fruits, cantaloupe, dried citrus rinds, and sandalwood; the dried flowers on the nose extend into a long salty finish. ~50 hours on skins.



FUSO 'CALA' Rosso Terre Siciliane 2024 [Certified Organic]

PV0042324

Rosso / Rouge

Region: Sicily

Producer: Mortellito

"By day the hot sun fermented us," as T.E. Lawrence wrote of the Arabian desert. This co-ferment of mostly Nero d'Avola (with a touch of lightening acidity Grillo) grows on white limestone on the coast of SE Sicily. Spicy, musky red-fruits, and like an oasis, refreshing and invigorating. Good with a slight chill, too.



FUSO 'CALX' Primitivo Puglia 2024 [Certified Organic]

PV0040924

Rosso / Rouge

Region: Puglia

Producer: F. Cassano

From the 'heel' of Italy comes this Primitivo from Puglia grown on high limestone plateau. Zingy red berries and dried figs; vinous, smooth, and eminently drinkable! From creative salads and veggie dishes to a simple plate of olives or nuts. Try with a slight chill.



FUSO 'GAMÉ' Gamay St. Romain 2025 [Certified Organic]

PV0041725

Rosso / Rouge

Region: Loire

Producer: Romain Paire

Côte Roannaise is technically it's part of the Loire, but geographically it's closer to Burgundy and Beaujolais, both in spirit and terroir. Granitic soils give spicy and tense feel to the raspberry and wild strawberries that meet notes of aspirin, ginger, and a citric. Certified Organic with Biodynamic.



FUSO 'TÈH' Rosso Piemonte 2022 [Certified Organic]

PV0041522

Rosso / Rouge

Region: Piemonte

Producer: Crotin Winery

A Piedmont blend from limestone soils where Barbera's vertical freshness get more charmingly rustic character from Freisa and Grignolino. Raspberry fruit and fallen leaves. As the Italians say: a simple but not boring wine! Un vino semplice ma non banale! From truffles to ragu and beyond!

