

Lapo Berti - Vino Rosato Petillant Naturel

Location: La Morra, a commune famous for making the archetypal Barolo, is located in the Province of Cuneo in the Italian region of Piedmont.

Agriculture: The fruit is 100% Nebbiolo grown in La Morra. Lapo combines a second selection from his cru Barolo vines along with purchased grapes grown on vines that he tends in other sites located in La Morra. The grapes are farmed organically, yields are low, vines are 20-60 years old, soils are silty-clay, and the elevation is 513 meters.

Vinification: The fruit was picked by hand in early October, destemmed, crushed, and the juice was left to macerate overnight (12 hours), giving the rosé its color. The juice was pressed and then spontaneously and slowly fermented in an open stainless steel tank without additions. Once dry (after about 8 weeks) the wine was racked and moved outdoors to avoid malolactic fermentation. The wine was kept on its fine lees in stainless steel until spring time (about 6 months) and then racked twice before manual sur-tirage in April. The liqueur de tirage used for bottle fermentation was unfermented grape must that was frozen at vintage. Wines were hand bottled and sealed with crown caps and labeled as non vintage. The rosé was made without the use of selected yeasts, malolactic bacteria, copper sulfate, fructose, tannins, acids, fining agents, filtration or sulphites.

Total Sulphites: 8 mg/L (none added)

Total Production: About 500 bottles

Tasting Notes: This is a versatile rosé that works well as an aperitif or as a match to food. Fresh and zippy but with a pleasant weight to the palate, roundness and some tannins, it shows floral and fruity characters and some funky notes.

VINO ROSATO

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Lapo Berti

PRODOTTO IN ITALIA