

Le Marie | “Rouge de Lissart”

Piemonte | Pinerolese Rosso DOC



The Story: Le Marie is a small, family-run farm and winery in Barge, which is in NW Piemonte near the French border. Barge sits at the foot of Monte Viso and Monte Bracco. The vineyards sit between 400-450M, some of which in the 1930s and survived WWII. The winery, like many, is in transition between generations as Valerio's children, Simona and Daniele, take over. The winery was founded in 2000. They have 9.5ha in 14 plots. We found Le Marie through a conversation about a clone of Malvasia called Malvasia Moscata and the rest, as they say, is history. We have been so happy to find this family winery with so much history and fell in love with the Malvasia Moscata.

Vineyard: The vines for the Rouge de Lissart are the oldest of all of the family's vines and were there during WWII. In fact, what they have is all that remains from what were many hectares after the battles that were fought here.

Vinification: The grapes are hand picked and then destemmed. Maceration lasts 7-10days in steel tanks at controlled temperatures, followed by malolactic fermentation.

Ageing: Aged for 8-10 months in steel vats.

Everything else you want to know about this wine: This is a really rare wine that is made with an eclectic mix of indigenous grapes from incredibly old vines. These vines survived many hotly contested battles during WWII. This particular vineyard is only used for this wine and that dictates the number of cases they can produce, no more than 300cs. This specific blend is a field blend from the past. They respect their old vines and would never replace any of their old vines to plant a new vine.

Varietals: Barbera, Chatus, Freisa, Bonarda and Neretta Cuneese.

Region: Piemonte

Winemaker: Simona and Danielle

Farming: Certified Organic

Soil: Red Schist rich in rare and precious minerals.

Le Storie
Wines