

Platinetti Guido | Barbera 'Pieleo'

Colline Novaresi DOC



Varietal: 100% Barbera

Region: Piemonte, IT

Winemaker: Andrea Fontana

Vines Age: Up to 21 years

Production: < 400 cases

Farming: Working Organic

Soil: Fluvial Glacial Terraces with Sand and Pebbles, Acidic

The Story: Andrea Fontana has been making wine for over 25 years and continues to carry on the family tradition that began with his grandfather at the start of the 20th century. The majority of his vines lie in Ronco Maso, one of the most iconic and challenging sites in the region containing vines approaching 100 years in age. This southwestern facing vineyard was originally formed by the flow of the Monte Rosa glacier and the River Sesia. The high levels of minerals and organic matter found in the soil here force the vine roots to travel down to the deepest layers of the soil in search of nutrients and minerals, giving wines their signature complexity, minerality, and character. In total, Andrea owns and farms just 5 hectares of vineyards, with Nebbiolo covering 80% of the production and the remainder a mix of Vespolina and Barbera. Wines are low in sulfur. We were blown away by the wines here and loved Andrea. Beginning a partnership with Andrea was one of the easiest decisions we have made thus far.

Vineyard: The Pieleo site in the Baragiola are of Ghemme covering 0.65ha and sitting at 250-300masl. The land is hilly and faces south - southwest, vines are Guyot trained. Grapes were hand-harvested the last week of September.

Vinification: Macerated 3-5 days and fermented in horizontal stainless steel containers with mechanical punchdowns.

Ageing: 15 months minimum in 5hl Slovenian oak followed by 6 months bottle aged in the dark and cool cellar.

Everything else you want to know about this wine: The Pieleo vineyard was planted in April 1999, and is named after Andrea and Stefano sons, **Pietro** and **Leonardo**, also born in 1999. The site contains more organic matter and clay and the pebbles rest in the deep layers. This gives the wines more powerful and earthy characteristics. Every 2 years the soils are mechanically tilled to encourage vines to use their roots to search for deeper, mineral layers.

Le Storie
Wines