



The Sottimano family has been producing wine in Barbaresco since the 1970's. Farming 13 hectares in some of the most sought out Cru's in Neive & Trieso, their goal is simple, to allow the expression of each vineyard and each vintage to reveal itself. Andrea and his father Rino's approach is one of minimal intervention. Native yeast fermentations, no filtering or fining of the wines, organic fertilizers are only minimally used, and natural grass cover crops are left between each row of vines.

Region & Classification

|country| Italy
|region| Piedmont
|village| Neive
|vineyard| Basarin
|classification| DOCG

Wine Data

|variety| Nebbiolo 100% (declassified Barbaresco from Basarin vineyard)

|alcohol| 14.5%

Terroir & Cultivation

|soil| limestone, clay

|exposure| south, southwest

|elevation| 250-350 m

|farming practices| practicing organic, biodynamic

|harvesting| hand-harvest of select bunches at the end of September

|age of vines| 25 years

|vineyard size| 4 hectare

Vinification & Aging

|maceration| 25 days in large oak with submerged cap

|fermentation| spontaneous fermentation with native yeasts in large oak

|aging| 14-16 months in a mix of large oak casks and barrique (85% used). Unfined & unfiltered.

|production| 30,000 bottles

