



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
|classification| Vino Rosso

Wine Data

|variety| Brachetto 100%
|alcohol| 13%

Terroir & Cultivation

|soil| limestone, clay
|exposure| south, southwest
|elevation| 200-325 m
|farming practices| practicing organic, bio-dynamic
|harvesting| hand-harvest of select bunches at the end of September
|age of vines| 40 years
|vineyard size| 1 hectare



Vinification & Aging

|maceration| 20 days in stainless steel with daily punch downs
|fermentation| spontaneous fermentation with native yeasts in stainless steel
|aging| 8 months in stainless steel prior to bottling with an additional 3 months in the bottle before release. Unfined & unfiltered.
|production| 5,000 bottles

