

PIEMONTE

NIZZA MONFERRATO



Tenuta F**oresto**

"THESE WINES ARE ALIVE"

Francesco is a young winemaker from Nizza Monferrato in the heart of the UNESCO site of Piedmont region.

In 2016 he made his dream come true, taking over a semi-abandoned farm house and creating a place where he can grow his own grapes and make his own wine. Here, the vineyards have not undergone intensive agriculture for many years, the perfect condition for starting the project.

The vineyards are hand-grown, farmed organically, following the Fukuoka method, and the grapes are simply escorted to the cellar, without the aid of any additives or manipulation. In the farm Francesco searches for a holistic approach in order to create an ecosystem that allows him to maintain a low anthropic impact.

Spontaneous fermentation with indigenous yeasts only, no filtration before bottling and no addition of sulphites at any stage. Inspiration comes from the local winemaking tradition and they experiment with maceration and fermentation in bottle.

VARIETIES: BARBERA, MOSCATO, CORTESE, CHARDONNAY

PRODUCTION: 20,000 BOTTLES

CERTIFICATIONS: CERTIFIED ORGANIC



FAVONIO

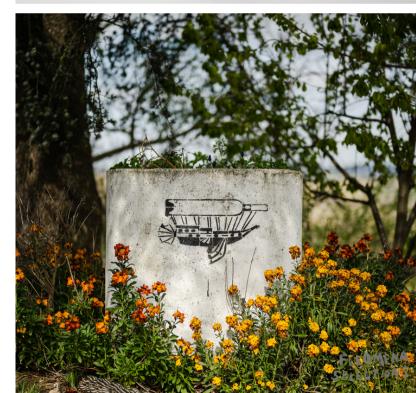
MACERATED WHITE WINE

Grape variety: 100% Moscato Bianco Vintage: 2021 Altitude: meters Exposure: South and West Soil: Clay and tuff Training system: Guyot Vineyard management: Certified organic Size: 1.5 hectares Age: 50 years Plant density: 6,000 plants per hectare Yield per hectare: 30 q/ha Collection method: Manual Harvest: First week of September

Production: 4,500 bottles

In the cellar: Macerated on skins in cement for 4 days, aged 8 months in old oak, refined in bottle for 2 months. No temperature control, spontaneous fermentation, unfined, unfiltered, No added SO2





12.5% vol.

LEUTO

MACERATED WHITE WINE

Grape variety: 100% Cortese Vintage: 2021 Altitude:270 meters Exposure: West Soil: Clay and tuff Training system: Guyot Vineyard management: Certified organic Size: 0.8 hectares Age: 50 years Plant density: 6,000 plants per hectare Yield per hectare: 30 q/ha Collection method: Manual Harvest: End of September

Production: 2,500 bottles

In the cellar: Macerated on skins for 30 days days in concrete tanks, aged 8 months in tonneaux, refined in bottle for 2 months. No temperature control, spontaneous fermentation, unfined, unfiltered, no added SO2





LA IDEALE

RED WINE

Grape variety: 100% Barbera Exposure: South and west Vintage: 2020 Altitude: 270 meters Soil: Chalk, clay and tuff Training system: Guyot Vineyard management: Certified organic Age: 25 years Plant density: 6k vines per ha Yield per hectare: 30/40 q/ha Collection method: manual Harvest: September

Production: 7,000 bottles

In the cellar: Grapes are de-stemmed and left with skins for 20 days in cement tanks. 3-4 punch downs per day. Refined in old oak for 8 months, aged in bottle for 2 months. No temperature control, spontaneous fermentation, unfiltered, no added SO2

14.5% vol.





LA COMÉDIE

RED SPARKLING WINE

Grape variety: 100% Barbera Vintage: 2021 Altitude: 270 meters Exposure: West Soil: Clay and tuff Training system: Guyot Vineyard management: Certified organic Size: 0.8 hectares Age: 15 years Plant density: 6,000 plants per hectare Yield per hectare: 30 q/ha Collection method: Manual Harvest: End of September

Production: 2,500 bottles

In the cellar: The grapes are partially de-stemmed and placed in concrete tanks of 50 hl where they remain for less than 24 hours. Spontaneous fermentation in 35hl stainless steel tank in contact with the skins, without temperature control. A small part of the must is kept before fermentation, it will in fact be used to restart the fermentation inside the bottle. Bottled in spring on a waning moon and aged 6 months in the bottle. No added SO2





PAUPAU

RED WINE

Grape variety: 100% Dolcetto Vintage: 2019 Altitude: 270 meters Exposure: West Soil: Clay and marl Training system: Guyot Vineyard management: Certified organic Size: 0.5 hectares Age: 40 years Plant density: 6,000 plants per hectare Yield per hectare: 30 q/ha Collection method: Manual Harvest: End of September

Production: 2,000 bottles

In the cellar: Carbonic maceration in 50hl cement tanks, after a few days it is de-stemmed and pressed. As soon as the fermentation begins, it is drawn off after 3 days and left in concrete until the bottle. No added SO2





ACRU

RED WINE

Grape variety: 100% Barbara Vintage: 2019 Altitude: 270 meters Exposure: South Soil: Clay and tuff and small percentage of calcareous sediments Training system: Guyot Vineyard management: Certified organic Size: 1.3 hectares Age: 30 years Plant density: 7,500 plants per hectare Yield per hectare: 30 q/ha Collection method: Manual Harvest: End of September

Production: 4,000 bottles

In the cellar:The grapes are de-stemmed and placed in truncated conical oak vats of 30 hl where they remain for about twenty days during which part of the spontaneous fermentation takes place in contact with the skins, without temperature control. After racking, the aging takes place in 20 hl oak barrels and a small part in 700l tonneaux, for about 12/13 months and then 3 months in the bottle. No added SO2



