

# PORTOVINO

## WALTER MASSA 'FUSO' ROSSO PIEMONTE [BARBERA]

**WHY BE CURIOUS:** Many know Walter Massa as the prophet of the Timorasso grape, and so it's heart-warming (and good for us) he didn't grub up all his Barbera vines. He explained to me how his parents planted and drank Barbera, and that kind of tradition you just don't stop doing from one generation to the next.

The FUSO project started 10 years ago with FUSO Barbera. It's 100% Barbera that finished in cavernous cement tanks under Walter's house. The Colli Tortonesi's clay and limestone soil give this FUSO Barbera a touch more depth than one usually sees in a daily drinker, and Walter is all good with just a touch of funk and lifted fruit / volatile acidity.

Like all reds in the FUSO project - good with a slight chill.

FUSO is our project to search for and bottle Italy's natural and characterful daily drinkers. We work with farmers and producer friends who are committed to organic viticulture, low-intervention, and terroir-driven wines.

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**REGION:** Piemonte

**GROWING AREA:** Colli tortonesi in S.E. Piemonte

**FARMING:** Practicing organic

**VINEYARD:** 12 Ha total

**ALTITUDE:** 300 m / 984 ft

**SOILS:** Clay and Limestone

**VARIETIES:** 100% Barbera

**VINE AGE:** 10-35 years old

**HARVEST DATE:** Second half of August

**YEASTS:** Native

**FERMENTATION:** All grapes are hand harvested and co-fermented

**MALOLACTIC FERMENTATION:** Yes

**SULPHUR:** 40 mg/l total added

**ALCOHOL:** 12.5%

**ANNUAL PRODUCTION:** 2,000 cases

