

PORTOVINO

EZIO POGGIO 'LUNATICO' BIANCO FRIZZANTE [TIMORASSO]

The Colli Tortonesi in Piedmont is home to the glorious white grape called Timorasso. From Monte Giarolo at 1473 meters, five valleys and their rivers have formed over the centuries to encompass today's Colli Tortonesi. Each valley has its own distinct micro-climate, yet the subzone of Libarna [LEE-barn-a] in Val Borbera remains the most extreme. Here lies Ezio Poggio winery and vineyards.

Cupped by the Apennines' northern most reach, amid abandoned Roman ruins and overgrown forests, Libarna imbues an ancient silence. It's the most southern growing area of the Colli Tortonesi, yet it has the highest elevation by far, topping out at 650 meters. Winds howl on the limestone, marl, and clay soils; temperatures drop to 10/15 °C during summer nights. Ezio Poggio is the only producer currently bottling here, with his first vintage being 2008 after four years of propagating vines from massale selection.

The extreme elements and conditions make for a later harvest than the other Timorasso growing areas; there's little need for early picking. If the Timorasso valleys in the north exude wines with texture and complexity, Libarna's terroir offers vertical wines – with marked acidity (*verticalità ed acidità spiccata*, Ezio says). They highlight Timorasso's green herbal side (thyme, green tea, tomato leaf), along with under-ripe stone fruits and low alcohol (~ 12.5%).

'Lunatico' is a Timorasso frizzante produced following the old school bottle fermentation method / *rifermentato in bottiglia*.

After spending the winter fermenting and maturing, the wine is bottled for secondary fermentation in the spring during the new moon, and named for the lunar phase whence it came.

REGION: Piemonte **GROWING AREA:** Colli Tortonesi
FARMING: Organic, in conversion (certified from the 2025 harvest)
VINEYARD: Fubbiano, 2 Ha **ALTITUDE:** 650 m / 2,133 ft
SOILS: Limestone and clay **VARIETIES:** 100% Timorasso
VINE AGE: 15 years old **VINE TRAINING:** Guyot



PORTOVINO

HARVEST DATE: First 10 days of September

YEASTS: Native **FERMENTATION & ÉLEVAGE:** Soft press and fermentation for 1 month at 16°C. Élevage in stainless steel tanks for 6 months, with weekly battonages. Bottled at near dryness with must from the vintage for secondary in bottle. **MALOLACTIC FERMENTATION:** No

SULPHUR: 15 mg/L during the vinification **ALCOHOL:** 12.0% **ANNUAL PRODUCTION:** 250 bottles