

# Grasso Fratelli Matiné



## LOCATION:

Italy > Piedmont  
> Barbaresco DOCG

## VARIETY:

Barbera

## WINEMAKER:

Luigi and Alfredo Grasso



## SCIENCE

ABV: 15-16%

SUGAR RATE: 3.0 g/L

TOTAL SO<sub>2</sub>: 80 ppm

TOTAL ACIDITY: 6 g/L

## EXPERIENCE

**NAME:** Matiné in Piedmontese dialect means “One who awakens early to work.” Clearly this describes the two brothers, Luigi and Alfredo, who have tended these vineyards together now for more than 50 years.

**CHARACTER:** Matine is made in only the best years and now designated “Riserva.” Is Always deep opaque purple, with rich and abundant black cherry and a touch of tar. The finish is complex and powerful.

**ENJOY WITH:** Pasta al Ragu, with a rich meat sauce. This powerful wine calls for powerful flavors. Intense cheeses and hearty comfort foods.

**BEST RESULTS:** Serve at 62°-66° F. Open bottle 30-45 minutes, or a quick decant. Large red wine glass.

## EXPRESSION

**FERMENTATION:** Destemmed, 15 days on the skins in large tanks, pump over 3-4 times a day.

**ELEVAGE:** Grasso Barbera is exceptionally intense so in certain years they make it “Matiné.” After the 12-14 months in Botti for regular Barbera, it is transferred to used barrique for another 12-18 months. The used barrique tames the more powerful vintages.

**FINING AND FILTERING:** No animal products used. Filtering is done by a new extremely efficient and delicate paper filter before bottling.

**SULFUR:** The brothers test for naturally occurring sulfur 4-5 times before bottling. Their aim is a maximum of 65 PPM total sulfur, whether naturally occurring or added.

## SOURCE

**FARMING:** Farming is under the “Green Experience” certification. No pesticides, no herbicides, anti-fungal are “bio.” Sexual confusion for pests, beans and other cover crops are planted between the rows every few years to fix nitrogen. Only manure for fertilizer.

**LAND:** 1 hectare between 1000-1150 ft. ASL. White marl of Saint Agatha limestone from the Tortonian-Messinian period.

**VINE:** All vines trained Guyot. Barbera vines are average 15 years old.

**HARVEST AND PRODUCTION:** All Grasso grapes are hand harvested. On average 800 cases produced but only in years with increased concentration.

