

# Grasso Fratelli San Stunet



**LOCATION:**  
Italy > Piedmont > Treiso

**VARIETY:**  
Nebbiolo

**WINEMAKER:**  
Luigi and Alfredo Grasso



## SCIENCE

ABV: 14-15%  
SUGAR RATE: .2-6 g/L  
TOTAL SO<sub>2</sub>: 60 ppm  
TOTAL ACIDITY: 5 g/L

## EXPERIENCE

**NAME:** San Stunet is Piedmontese dialect for Santo Stefano, Saint Stephen, for whom there is a statue next to the vineyard.

**CHARACTER:** Cultivated on one of the tallest hills in Barbaresco, this wine shows great energy and structure with enhanced rose, red cherry, blueberry, and plum. Savory notes of mint and leather stand out and lead to a captivating spectrum on palate and finish.

**ENJOY WITH:** This is a classic Nebbiolo that pairs very well with lamb, hard cheeses, red meats, mushroom and truffle.

**BEST RESULTS:** Serve at 62°-66° F. Open bottle for 1-2 hours before serving or decant for 30+ minutes.

## EXPRESSION

**FERMENTATION:** Destemmed, 20+ days fermentation with the skins, pump over 3-4 times a day. Selected yeast is N89 (a yeast cultured from a sample naturally occurring on a large barrel 35 years ago). Closed vat with temperature controlled below 85° F.

**ELEVAGE:** Aged in large Slovenian oak Botti with a small percentage in smaller French barrels. Average age of the Botti is 30 years. Aging is 18 to 24 months in wood and then moved to tank for at least 2 more years before bottling. A minimum of 4-5 years of aging before the wine is bottled.

**FINING AND FILTERING:** No animal products used. Filtering is done by an 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:** All Grasso 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:** 1.5 hectares between 950-1100 ft. ASL. White marl of Saint Agatha limestone from the Tortonian-Messinian period.

**VINE:** All vines trained Guyot. Average vine age is 25 Years with a mix of older vines and younger.

**HARVEST AND PRODUCTION:** All Grasso grapes are hand harvested. On average 800 cases produced.

