Forteto della Luja • Loazzolo

Forteto della Luja came to Giancarlo by way of his father, who purchased the farm from the original family in the 1970s. Forteto della Luja is more than a winery or a farm, it is an ecosystem of more than twenty unique species of floral and fauna, protected by the World Wildlife Fund. "WWF" winery... the first of its kind in Italy. Today's protectors of Forteto is Giovanni, Giancarlo's child who grew-up with the bright colors and humming sounds that city kids dream-of. Whether it's the power of "Le Grive," the meditation of "Pian dei Sogni," or the pure pleasure of "Piasa San Maurizio," it's obvious he has inherited his father's obligation to mother nature. Advocates of solar power, he installed photo-voltaic panels on the cellar roof's south side. These panels produce and feed electricity to the winery, every day of the year, the first of its kind in Piedmont. He describes their farming practice as "Biological Agriculture." Horses are their plows, wooden nests and birds are their friends, artificial sprays are their enemies, and absolutely no weed killers!

Barbera d'Asti "Mon Ross" 2018

Mon Ross vineyard is in heart of the Monferrato Artigiano territory in Loazzolo. The soil is calcareous clay and sand, and has evolved into a brown-yellow color. The average age of the vines is 30 years, at elevations that soar to 1,500 feet. Fermented in steel, the wine is finished in small barrels for 3 months, bottled with very little sulfur. Its personality is raw yet polished: loads of shiny plummy fruits, candied violet and sweet herb. Full-throttle fruit heightened by classic Barbera tang.