

SAVIO SOARES SELECTIONS

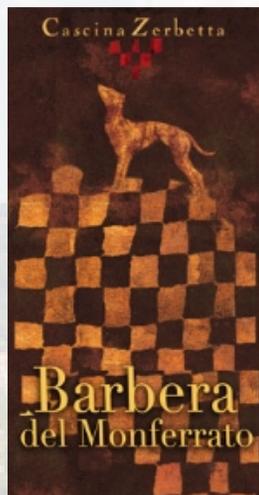
“Expressive Wines from Small Growers”



Cascina Zerbetta

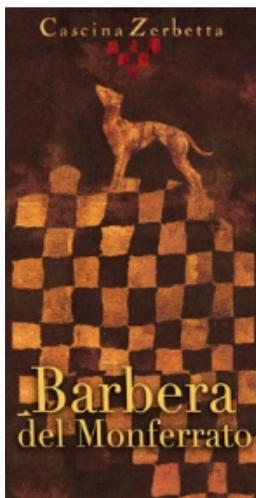
Piedmont, Italy

In 1998, Paolo Antonio Malfatti and AnnaMaria Zerbetta discovered a 3,000 meter piece of land in Monferrato, as a forgotten, depleted and desolate summer residence. They came to this after working in a few Italian wine companies, and with a vague plan to do it themselves, eventually scaling the land to three hectares of vineyards. The main goal was to produce great wine, affordable to all, relying on natural production and agricultural methods. Barbera, Teroldego, Cabernet Sauvignon, Müller-Thurgau, and Sauvignon Blanc now grow organically and biodynamically, side by side in the rich calcareous clay-based soils, some 200 meters above sea level. Pleased with their results so far, they carefully sort and hand-pick these grapes, seeking great flavor, ripe with reflections of the terroir. Natural yeasts kick start fermentations after cool macerations and gentle extractions. Sulfites are kept low. Both stainless steel and older oak barrels are used. Paolo describes it better as guidance, rather than winemaking by manipulation, fighting back against the historical damage of industrial farming and winemaking. Since the first release in 2003, there has been nothing more than healthy farming and delicious results coming from the little forgotten place on the hillside.



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“Expressive Wines from Small Growers”



“Barbera del Monferrato”

100% Barbera

From silty clay vineyards between Quargnento and Fubine, grapes are manually harvested at the beginning of October. With a 10 day maceration period the wine undergoes spontaneous fermentation lasting 15 days in steel, remaining on the lees for two months. Fermentation, both alcoholic and malolactic are carried out in stainless steel; aged for six months in steel and filtered.

ICEA Certified Organic Alc. 13.5%



“Quattrocento”

90% Sauvignon Blanc, 10% Muller-Thurgau

From silty clay and calcareous soil vineyards between Quargnento and Fubine, grapes are manually harvested mid-August. With a 1 day maceration on skins the wine undergoes spontaneous fermentation lasting 10 days in steel, remaining on the lees for six months; filtered at bottling.

Alc. 13.5%