

# THE SOURCE LA CASACCIA PIEDMONT



## 2022 BARBERA DEL MONFERRATO DOC, 'GIUANIN'

### PRODUCER OVERVIEW

In the Monferrato Casalese village of Cella Monte, agricultural science majors, Giovanni and Elena Rava, took over La Casaccia in 2001 and converted it to organic farming. A remarkable ecosystem of natural and human-made biodiversity surrounds the vineyards, which sit on four geological formations rich in a variety of calcareous and terrigenous sands, silica, silt, limestone, marl, and clay. Their entry-level wines are all made in a straight-forward style with natural fermentations with 3-15 days of skin maceration on the red varieties with little to no pressing (only free-run wine) and light, soft extractions. The organic wines have a style that's pure, clean, fun, and full of flavor.

### VINEYARD DETAILS

100% Barbera harvested from vines planted between 2004-2022 on many different hills (because it's the most versatile and resilient variety) at 160-260 meters on gentle to medium-steep slopes of shallow chalky limestone topsoil on bedrock of clay, chalk, calcareous sandstone, carbonate-rich mudstone, and conglomerate.

### CELLAR NOTES

Giuanin' is naturally fermented for 2 weeks in steel vats (50-100 hl) at 22-24°C maximum with 2-3 daily gentle pumpovers (like rain, not a stream of wine), then the free-run wine is drawn off (without pressing) to finish fermentation in large steel vats (50-100 hl) at 22-24°C maximum. It's then aged on fine lees for 2 months, racked off the lees and aged in steel until bottling between June and July. It's not fined but is filtered before bottling. Sulfites are added during racking and before bottling with a total sulfite range between 30-60ppm, depending on the year.



