

# THE SOURCE

## MASSIMO PASTORIS

### PIEDMONT



## 2021 CANAVESE NEBBIOLO "LA CUCCA" DOC

### PRODUCER OVERVIEW

“Maybe I’m only more maniacal than my father,” the young Eugenio Pastoris says, “but I understood from him that nature is something that you can’t completely control. We must work well in every moment of the season, but the most important job is made from the soil, and we can only make mistakes against the harmony of nature.” After years of Latin and Mechanical Engineering studies Eugenio returned to his family’s organic and regenerative farming vineyards. On the eastern end of the Erbaluce di Caluso appellation in Viverone, bordering Alto Piemonte, Pastoris focuses on Nebbiolo and Erbaluce in steel and concrete.

### VINEYARD DETAILS

Canavese Nebbiolo "La Cucca" is composed of 100 % Nebbiolo harvested from of a single hectare of terraced plots planted in 1970-1980 at 380-400 meters facing north to south on morainic soils principally composed of white quartz bedrock with a deep sandy, clay and rocky topsoil.

### CELLAR NOTES

Natural fermentation of destemmed Nebbiolo for 60 days in steel at 25°C max with 3 months on skins without any extraction movements. Aged on lees until after malolactic, where it is then racked into cement for 6 more months of aging. I moved the wine only after malolactic and before bottling. Total sulfites of 40-45 mg/L added only after malolactic and before bottling when filtered.



