



KERMIT LYNCH WINE MERCHANT

CASCINA FÈIPU DEI MASSARETTI

Country: Italy

Region: Liguria

Appellation(s): Riviera Ligure di Ponente

Producer: Mirco Mastroianni

Founded: 1965

Annual Production: 6,700 cases

Farming: Organic

Website: www.aziendamassaretti.it



Agostino “Pippo” Parodi and his wife Bice inherited a family estate of mostly fruit and vegetables that Pippo’s grandfather, Filippo or “Fèipu” in local dialect, had first planted. Convinced that his property was particularly well suited to winegrowing, Pippo slowly cleared the land starting in the mid-1960s and replanted it with vines, focusing especially on the native Pigato. Since there were no appellations for Ligurian wine at that time, he decided to highlight this exceptional *terroir* by naming the estate after the locality, Massaretti. His efforts were instrumental in establishing Ligurian Pigato as a quality wine, and soon they had a long list of potential clients begging for an allocation of their tiny production. As Pippo and Bice eased into retirement, they handed the reins over to the next generation: their daughter Brunella married a banker, Mirco Mastroianni, who quickly fell in love with winemaking and joined his sister-in-law, Ivana, at the family estate. Under Mirco’s direction the family has rebuilt the old winery and increased production, but the estate remains small and the wine is still a clear expression of the *terroir*.

Mirco is proud to be in an area where wine estates are still family-run and most of his neighbors share his respect for traditional wines. Massaretti lies just inland of Albenga on the Mediterranean coast, in what is probably the former riverbed of the Neva, which left a sandy alluvial soil. The area also enjoys striking diurnal temperature shifts thanks to the alternation between winds from the sea during the day and from the land at night. These two factors combine to provide the perfect home for Pigato and Rossese to develop their full aromatic potential, giving light wines that are easy to drink but more elegant and complex than you might expect.

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CASCINA FÈIPU DEI MASSARETTI (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Riviera Ligure di Ponente Pigato di Albenga	Pigato	15 years	Sandy-Alluvial	5 ha
Riviera Ligure di Ponente Rossese di Albenga	Rossese	12 years	Sandy-Alluvial	1 ha
Granaccia Colline Savonesi IGT	Grenache	Planted in 2003	Sandy-Alluvial	.20 ha
Russu du Fèipu	<i>Varies:</i> Sangiovese Dolcetto Barbera	20 years	Sandy-Alluvial	.12 ha

* "ha"=hectares; one hectare equals roughly two and one half acres

VITICULTURE / VINIFICATION

- All vinification in stainless steel
- Temperature-controlled fermentation

Riviera Ligure di Ponente Pigato di Albenga:

- On lees with regular *batonnage* for 50-60 days after fermentation finishes
- No malolactic fermentation

Riviera Ligure di Ponente Rossese di Albenga:

- Grapes are de-stemmed
- Maceration lasts 8-10 days
- Racked several times from October through bottling in April

Granaccia Colline Savonesi IGT:

- Grapes are de-stemmed
- Maceration lasts 6-8 days
- Daily punchdowns
- Aged in stainless steel and 15% *botti*

Russu du Fèipu:

- Grapes are de-stemmed
- Maceration lasts 8-10 days
- Racked several times from October through bottling in April