SELECTED & BLENDED BY KERMIT LYNCH

Country: **Italy**
Region: **Piedmont**
Appellation(s): **Monferrato Rosso**
Producer: **Alessandra Bodda**
Farming: **Lutte Raisonnée**
Website: **www.kermitlynch.com**

Nearly forty years of doing business in France and Italy have given Kermit Lynch a level of expertise that few in the wine industry can boast. Countless hours with growers in some of the most famous vineyards and cellars of Europe have offered more than just a casual look at what it takes to be a great grower, let alone a great winemaker. Kermit Lynch was the first to champion the benefits of unfined and unfiltered wines, long before they had become fashionable. This belief is really a matter of taste, and the proof has always been in the glass, offering a purer expression of fruit and an unadulterated reflection of the *terroir*. Kermit's conviction has been so strong over the years that he has been able to persuade even the most hard-headed *vignerons* to test his theories.

Long-term relationships with *vignerons* in every major wine-growing region offer a tremendous array of opportunities. Every year, Kermit enjoys a creative collaboration with some growers to find the best of their selections. Together, they work towards creating a final blend that showcases the region in all its glory at a price point that is difficult to match.

MONFERRATO ROSSO

The story of this *cuvée* began in a simple trattoria. Dixon and Kermit were on their way to Alba when they stopped for lunch. They were served a pitcher of Arneis that pleasantly surprised them and got the address of the producer. When they visited, they tasted several cuvées of Monferrato Rosso. It has quickly become a staff favorite, not only for its smooth earthiness and genuine regional typicity, but also for its versatility in pairing with a wide variety of dishes. As the newest addition of the Selected and Blended by Kermit Lynch line, we have high hopes for this everyday *cuvée,* because it has the finesse of a much grander D.O.C. Kermit says that it reminds him of the Piedmontese wines of old. Simple label, low price, totally satisfying!

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Wine	Blend		Vine Age	Soil Type	Vineyard Area*
Monferrato Rosso	*Varies:*	Barbera Dolcetto Bonarda Freisa Croatina	15 years	Sand, Limestone	1.6 ha
Vino Rosso "Il Goccetto"	*Varies:*	Croatina, Brachetto Freisa	15 years	Clay, Chalk	6.5 ha
Vino Rosso "Birbet"		Brachetto	15 years	Sand, Limestone	2.5 ha
Cisterna d'Asti Superiore		Croatina	20 years	Clay, Sand	2 ha

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

VITICULTURE / VINIFICATION

- All blends are subject to change, vintage to vintage

Monferrato Rosso

- Wine is made by Alessandra Bodda at Tenuta La Pergola
- Grapes ferment in stainless steel
- Wine ages for 10 months in stainless steel before bottling
- 2009 blend: 60% Barbera, 20% Croatina, and 20% Freisa
- 2010 blend: 55% Barbera, 20% Bonarda, 15% Freisa, and 10% Dolcetto
- 2011 blend: 60% Barbera, 25% Dolcetto, 10% Freisa, 5% Bonarda
- 2012 blend : 50% Barbera , 10% Dolcetto, 15% Freisa, 25% Bonarda
- 2013 blend: 50% Barbera , 20% Dolcetto, 15% Bonarda, 10% Croatina, 5% Freisa
- 2014 blend: 25% Freisa, 20% Croatina, 20% Barbera d'Asti, 20% Dolcetto, 15% Bonarda
- 2015 blend: 28% Barbera d'Asti, 28% Barbera di Monferrato, 11% Freisa, 11% Croatina, 11% Bonarda, 11% Dolcetto

Vino Rosso "Il Goccetto"

- "Il Goccetto" is Italian for "A little nip"
- Wine is made by Alessandra Bodda at Tenuta La Pergola
- Grapes are 100% de-stemmed
- Maceration lasts four days
- Grapes ferment in stainless steel
- Wine is aged in stainless steel for 6 months

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(continued)

- All fruit comes from one vintage but Vino Rosso cannot take a vintage date because it does not have a regional specificity. All grapes comes from the Monferrato Rosso appellation and it is declassified to Vino Rosso because of the unique blend and character.
- 2012 blend: 50% Brachetto, 50% Croatina
- 2013 blend: 75% Brachetto, 25% Freisa
- 2015 blend: 75% Brachetto, 25% Barbera

Vino Rosso "Birbét"

- An off-dry, frizzante wine
- Primary fermentation in stainless steel until desired alcohol percentage is attained
- A second fermentation produced by *charmat* method

Cisterna d'Asti Superiore

- Fermentation takes place in stainless steel tanks
- Aged 1 year in 25hL oak barrels before bottling