



KERMIT LYNCH WINE MERCHANT

Tenuta La Pergola

Country: Italy

Region: Piedmont

Appellation(s): Monferrato, Cisterna d'Asti

Producer: Alessandra Bodda

Founded: 1903

Farming: Lutte Raisonnée

Website: www.tenutalapergola.it

There is a romantic, yet misguided myth among Americans that one can sit down in any roadside trattoria in Italy and be served a delicious glass of wine. However, this idealistic notion is sadly at odds with the hard reality: it is rare enough for the *vino della casa* to be drinkable, let alone anything truly noteworthy.

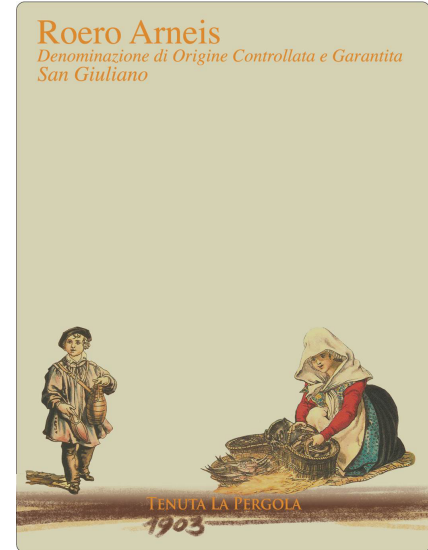
And yet, this most infrequent occurrence—the wine importer's dream—is exactly what fate would have in store for Kermit and Dixon one day as they trekked the back roads of Piemonte several years ago. The wine in the pitcher—an Arneis from a local producer—was not only drinkable, but it was really quite good: refreshing, balanced, typical of the grape and of the region, and an ideal companion to the *antipasti* of the day. Oh, and it was cheap.

That pitcher of Arneis led them to the cellars of Tenuta La Pergola, in the town of Cisterna d'Asti. Alessandra Bodda now runs the estate her great-grandfather founded in 1903, farming thirty hectares of indigenous Piemontese varieties with the help of her son Emanuele. The sandy and clay soils of the Roero and Monferrato, where their vineyards are situated, give softer wines than the marl-dominated *terroirs* of the neighboring Langhe, creating aromatic wines that bestow immediate pleasure.

Tasting this superb raw material sparked an idea, and with the 2009 vintage the first “Monferrato Rosso – Selected by Kermit Lynch” was born using a blend of the region's red varieties. Loaded with brambly berries, bright acidity, and soft, earthy tannins, the wine is a faithful representation of Piemontese reds at bargain cost: just what you would want in your carafe at a roadside trattoria, and the perfect weeknight red to gulp down at home.

While the aromatic Brachetto grape is typically used for Birbét, a local red sparkling dessert wine, Alessandra and Emanuele also vinify it dry, creating the closest thing you'll taste to liquid rose petals and wild strawberries. Seductive, supple, and marvelously perfumed, “Il Gocchetto” showcases the unadulterated pleasure achievable in Piemonte.

La Pergola's wines may be the best values the region has to offer, providing crowd-pleasing delight and versatility at table. Kermit says they remind him of the Piemontese wines of old: simple, affordable, and totally satisfying!





TENUTA LA PERGOLA (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Monferrato Rosso	<i>Varies:</i> Barbera Dolcetto Bonarda Freisa Croatina	15 years	Sand, Limestone	1.6 ha
Vino Rosso “Il Gocetto”	<i>Varies:</i> Croatina, Brachetto Freisa	15 years	Clay, Chalk	6.5 ha
Cisterna d’Asti Superiore	Croatina	20 years	Clay, Sand	2 ha
Roero Arneis	Arneis	Planted in 1995	Sand	4 ha
Vino Rosso “Birbét”	Brachetto	15 years	Sand, Limestone	2.5 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

- 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
- 2016 blend: 50% Barbera di Monferrato, 25% Bonarda, 10% Dolcetto, 10% Barbera d’Asti, 5% Croatina
- 2017 blend: 40% Barbera di Monferrato, 25% Barbera d’Asti Cappelletta, 25% Barbera d’Asti, 10% Bonarda



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TENUTA LA PERGOLA (continued)

- 2018 blend: 50% Barbera di Monferrato, 30% Bonarda, 10% Dolcetto Antonio, 5% Freisa, 5% Barbera Vengore
- 2019 blend: 55% Barbera di Monferrato, 20% Dolcetto, 12.5% Bonarda, 10% Freisa, 2.5% Croatina

Vino Rosso “Il Gocetto”

- “Il Gocetto” is Italian for “A little nip”
- Grapes are 100% de-stemmed
- Maceration lasts four days
- Grapes ferment in stainless steel
- Wine is aged in stainless steel for 6 months
- 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
- 2016 blend: 100% Brachetto
- 2017 blend: 95% Brachetto, 2.5% Barbera di Monferrato, 2.5% Barbera d’Asti
- 2018 blend: 64% Brachetto Secco, 32% Barbera di Monferrato, 4% Bonarda
- 2019 blend: 80% Brachetto Secco, 17.5% Barbera, 2.5% Bonarda

Cisterna d’Asti Superiore

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

Roero Arneis:

- Hand harvested
- Fermentation in stainless steel tank for 20 days
- No malolactic fermentation
- Aged 4 months in stainless steel tank before bottling

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