



KERMIT LYNCH WINE MERCHANT

TENUTA LA PERGOLA

Country: Italy

Region: Piedmont

Appellation(s): Monferrato, Roero, Cisterna d'Asti

Producer: Alessandra Bodda & family

Founded: 1903

Farming: Sustainable

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, and daughter, Martina. 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 Birbèt, 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 Gocetto” 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!



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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	25 years average	Sand, limestone	1.6 ha
Vino Rosso “Il Gocetto”	<i>Varies:</i> Brachetto, Freisa, Croatina, Bonarda, Barbera	Planted in 1990	Clay, chalk	6.5 ha
Roero Arneis	Arneis	Planted in 1996	Sand	4 ha
Cisterna d’Asti Superiore	Croatina	Planted in 1989, 2002, 2013	Clay, sand	2 ha
Vino Rosso “Birbèt”	Brachetto	Planted in 1994	Sand, limestone	2.5 ha

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

VITICULTURE / VINIFICATION

- Blends vary by vintage
- All grapes are hand-harvested
- All wines are fermented in stainless steel tank
- Grapes for red wines are 100% destemmed

Monferrato Rosso

- Aged in stainless steel for 10 months
- 2019 blend: 55% Barbera, 20% Dolcetto, 12.5% Bonarda, 10% Freisa, 2.5% Croatina
- 2020 blend: 80% Barbera, 10% Dolcetto, 7% Bonarda, 3% Freisa
- 2021 blend: 50% Barbera, 18% Dolcetto, 17.5% Bonarda, 11% Freisa, 3.5% Croatina
- 2022 blend: 61% Barbera, 19% Bonarda, 19% Dolcetto, 1% Croatina



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TENUTA LA PERGOLA (continued)

Vino Rosso “Il Gocchetto”

- Maceration lasts four days
- Aged in stainless steel for 6 months
- Labeled Vino Rosso because aromatic varieties including Brachetto are not permitted in Monferrato DOC blends
- “Il Gocchetto” translates to “A little nip”
- 2019 blend: 80% Brachetto, 17.5% Barbera, 2.5% Bonarda
- 2020 blend: 75% Brachetto, 20% Barbera, 5% Freisa
- 2021 blend: 80% Brachetto, 20% Bonarda
- 2022 blend: 67% Brachetto, 33% Barbera

Roero Arneis

- No malolactic fermentation
- Aged in stainless steel on lees for 3 months

Cisterna d’Asti Superiore

- Aged in 25hL oak *botti* for 1 year
- Minimum 80% Croatina required for this small DOC based in the town of Cisterna d’Asti
- Wines must age for at least 10 months and reach at least 12% alcohol to qualify for “Superiore” mention

Vino Rosso “Birbèt”

- A *frizzante* dessert wine
- Fermented in stainless steel tank
- Fermentation is stopped with cold when alcohol reaches around 7-7.5%
- No secondary fermentation; CO₂ produced during primary fermentation
- Approximately 100 g/L residual sugar