

## ANDREA SCOVERO

Country: Italy

Region: Piedmont

Grape(s): Sauvignon

Producer: Andrea Scovero

Joined the company in: 1990

Farming: Organic



### 2016 Andrea Scovero "El Campesino" Sauvignon

Andrea Scovero is based in Bionzo in the Asti zone of Piemonte, a historic area for the production of the Barbera grape. Andrea is a winemaker and an artist who took over from his father and converted his 6 hectare farm to natural production. He learned everything from his grandfather and has now been working with wine for nearly 30 years. His aim was simple: to produce the type of wine which he wants to drink himself. Andrea is a humble man, is in love with his land, his work and with all the people who share this agricultural way of life. The wines have a farm worker's honesty, are alive, real, with the colors of the spring.

Andrea originally planted his Sauvignon grapes 15 years ago with the intention of making dessert wine. After trying that out for a couple years, he decided he wanted to move onto something different and make a skin contacted white wine. Through a couple years of experimentation, he has landed on a light in color, but slightly oxidized skin-contact white with tons of fruit and character. The wine stays on the skin for 30 days and elevage takes place in neutral oak barrel.

#### VITICULTURE / VINIFICATION

- Grapes are harvested and sorted by hand
- Grapes are de-stemmed
- Wine is fermented with indigenous yeasts
- Wine spends 30 days on its skin and ages in neutral oak barrel for 8-10 months
- The wine is unfinned, unfiltered and contains about 4 mg free sulfur

**TASTING NOTES:** Lightly opaque with a yellow hue. Aroma of dry sherry and tropical fruits. On the palate it is medium bodied, slightly oxidized, with light grippy acidity and notes of bitter pineapple and green mango.