

FATTORIA MONDO ANTICO

Country: Italy

Region: Lombardy

Grape(s): Barbera

Producer: Diego Tiraboschi

Farming: Biodynamic, Organic Cert

2017 Fattoria Mondo Antico “Mara”

Nestled in the foothills of Oltrepo Pavese, Fattoria Mondo Antico is a 26 hectare farm with only 4 hectares under vine. Dario Tiraboschi and his family farm their land organically integrating biodynamic techniques. In the vineyard exist Pinot Nero, Croatina, Barbera, and Chardonnay. Located up to 400m above sea level, the south-west facing sun exposed vineyards are suited to the production of high-quality grapes. The vineyards are planted in soil composed of silt, sand, and white clay that are free draining. Though the area is hot and humid, they chose to plant the grapes on these specific hills and facing south to ensure there is enough wind blowing down the hill to minimize any antiparasitic interventions that are essential to defend the vines. By using “simple” agricultural techniques, such as animal and green manure, they enable the plants to reach their maximum expression producing wines with enhanced organoleptic characteristics.

In the cellar, Tiraboschi intervenes as minimally as possible. Fermentation for the wine is carried out in stainless steel tanks. After fermentation the wine is transferred to fiberglass. He uses only naturally occurring yeasts and does not fine or filter the wines. The combination of simple agronomic techniques combined with minimal cellar intervention, allows the greatest possible relationship between the environment and what is in the bottle.

VITICULTURE / VINIFICATION

- Grapes are harvested and sorted by hand
- Grapes are de-stemmed and macerated for 20 days with the skins
- Wine is fermented with indigenous yeasts
- Wine ages in fiberglass for 10 months
- No free sulfur added

TASTING NOTES: The olfactory profile is composed of pleasant rustic notes that recall the undergrowth and the earth, intense nuances of small berries and wild berries and light floral cues. The sip reveals a juicy texture, of great expressive richness and with an excellent tannic texture.