



KERMIT LYNCH WINE MERCHANT

FERRUCCIO CARLOTTO

Country: **Italy**

Region: **Alto Adige**

Appellation(s): **Alto Adige, Vigneti delle Dolomiti**

Producer: **Michela Carlotto**

Founded: **2000**

Annual Production: **1600 cases**

Farming: **Sustainable**



Ferruccio Carlotto and his daughter Michela farm a tiny estate of several hectares in the Alto Adige town of Ora, south of Bolzano. The specialty of this village is Lagrein, a red grape that is native to the region, and these folks have it down. They chose to produce only one Lagrein Riserva that is aged in large oak casks. The vines are planted in a complex mélange of soil types dominated by igneous porphyry rock and complemented by limestone subsoil and a wide range of alluvial sediments and stones deposited here over millennia. You have never tasted Lagrein with this much finesse. It is a powerhouse of a wine with a very light touch—inky black, loaded with fruit, with a distinctive personality, and silky tannins. They also make a small amount of Pinot Nero that is made in a very fine, elegant style, with a feathery touch. It is from one of the best *terroirs* in the Alto Adige for Pinot Nero, the *cru* of Mazzon. Their 2007 was a revelation.

We went for the Lagrein and were overjoyed to find the best Schiava we’ve ever tasted, albeit in tiny quantities. It is like free-run raspberry juice infused with rose petals with no tannin. I can understand why the locals drink it all up so we were pleasantly surprised when we were able to talk the Carlotto into selling us a pallet for the United States. Unfortunately there are not much of these finely crafted beauties to go around but if you can get your hands on a few cases, you will be experiencing some of the best of what Alto Adige has to offer the wine world.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Alto Adige Lagrein Riserva “Di Ora in Ora”	Lagrein	15 years	Porphyry, Limestone, Clay, Alluvial stones	1.8 ha
Vigneti delle Dolomiti Schiava	Schiava	14 years	Porphyry, Limestone, Clay, Alluvial stones	.15 ha
Alto Adige Pinot Nero “Filari di Mazzon”	Pinot Nero	Planted in 2000, 2010, 2012, 2014, & 2015	Sand, clay, chalk, limestone	3 ha



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FERRUCCIO CARLOTTO (continued)

VITICULTURE / VINIFICATION

- Hand harvested, sorted in the vineyard
- All grapes are de-stemmed
- Fermentation in stainless steel tank
- Schiava is aged in stainless steel tank
- Lagrein is aged in large, older oak casks, very small percentage aged in oak *barrigue*
- Indigenous yeasts
- Malolactic fermentation at controlled temperature

Alto Adige Pinot Nero “Filari di Mazzon”:

- Fermented in conical oak vats
- 20% of wine aged in 22hl barrels and 80% aged in 225L barrels for 12 months
- 15% of the 225L barrels are new
- Aged in bottle for 6 months