



KERMIT LYNCH WINE MERCHANT

LA BASIA

Country: Italy

Region: Lombardia

Appellation(s): Valtènesi DOC, Garda DOC

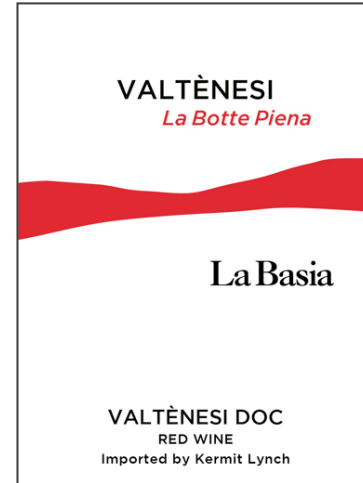
Producer: Giacomo Tincani

Founded: 1975

Annual Production: 2,500 cases

Farming: Sustainable

Website: www.labasia.it



La Basia was founded by the late Elena Parona, an agronomist who transformed the humble country estate into a vibrant farm producing olive oil, honey, corn for polenta, flour, and many other artisanal products in addition to wines made from indigenous grapes. Elena’s son Giacomo, who now runs the winemaking operation, is equally passionate about preserving local traditions and continues to bottle hand-crafted wines from the western shores of Lake Garda. This hilly area of Lombardia benefits from both the warming effect of the nearby lake as well as cooling winds from the mountains to the north.

The indigenous Gropello grape takes center stage in “La Botte Piena,” a light-bodied red that falls into the Valtènesi DOC. Another local red variety, Marzemino, makes up the “Le Morene” bottling—a fuller-bodied effort with bountiful berry and spice notes that retains the easy-drinking spirit common to all of La Basia’s wines. These straightforward, pleasure-filled wines are a testament to the potential of this unheralded region as well as to Giacomo’s passion for the family farm.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Valtènesi “La Botte Piena”	<i>Varies:</i> Gropello, Sangiovese, Marzemino, Barbara	15 – 50 years	Moraine, with sandy clay	3 ha
Garda Marzemino “Le Morene”	Marzemino	Planted in 2001		1.5 ha

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



KERMIT LYNCH WINE MERCHANT

LA BASIA (continued)

VITICULTURE / VINIFICATION

- La Basia comes from a local Lombardian dialect and means “large bowl.” The locals called the estate La Basia because of the round shape of the field in the center of the property.

Valtènesi “La Botte Piena”

- Red wine
- Valtènesi is the DOC
- Vines located on the slopes above Lake Garda at approximately 900 feet
- Grapes are harvested based on the ripeness of different sections of the vineyard, not by grape variety as the vines are mixed in the vineyard. This creates a field blend for the wine.
- Gropello is the native grape variety of this area and makes up the majority of Valtènesi blends
- Hand-harvested in mid-September to early October
- De-stemmed
- Grapes are vinified together in stainless steel tank
- Maceration lasts 6 days, then wine is aged for 9 months in stainless steel tanks, and aged in bottle for at least 3 months
- La Botte Piena (literally translated as “the full barrel”) is part of a local proverb—*Vuole la botte piena e la moglie ubriaca!*—meaning “You can’t have your cake and eat it too.”
- 2015 Blend: 60% Gropello, 18% Barbera, 13% Marzemino, 9% Sangiovese
- 2014 Blend: 55% Gropello, 15% Barbera, 15% Sangiovese, 15% Rebo
- 2013 Blend: 80% Gropello, 10% Barbera, 5% Sangiovese, 5% Marzemino

Garda Marzemino “Le Morene”

- Red wine
- Garda is the DOC but this wine will be marketed as Marzemino
- Vines located on the slopes above Lake Garda at approximately 900 feet
- Marzemino is a native grape to northern Italy and can be found in Lombardia, Trentino, and Veneto
- Hand-harvested in mid-September to early October
- Vinified in stainless steel tank
- Maceration lasts 8 days, then wine is aged for 15 months in stainless steel tanks, and aged in bottle for at least 3 months
- Le Morene means “moraines”—the type of glacial soil that is typical of the area and highlights the mineral characteristics of the wine