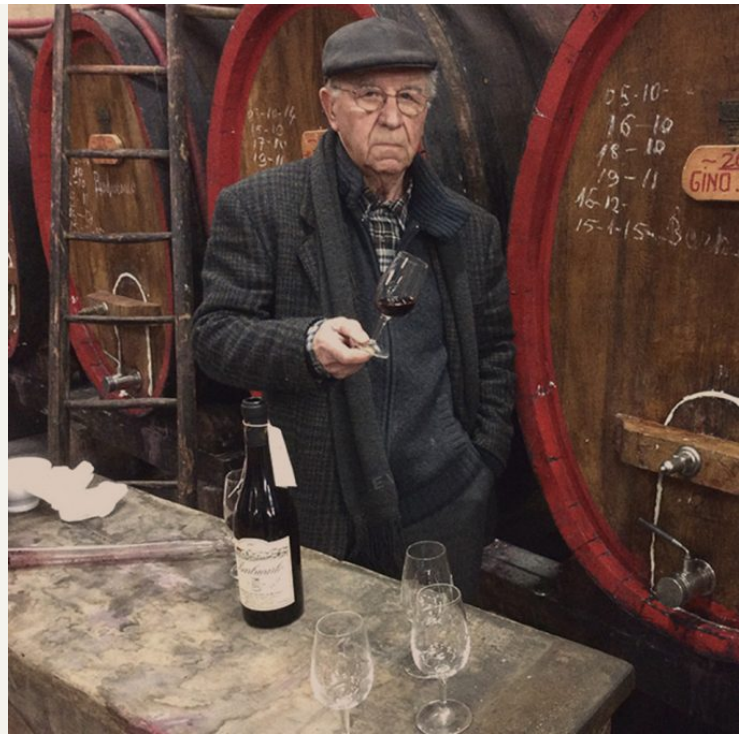


# TUTTO

## BARBACARLO

Oltrepò Pavese, Lombardia



The Maga family has been making wine since 1886.

Following in the footsteps of his father, the late, great Lino, Giuseppe Maga now carries on the family tradition.

The Magas' vineyards cling to a very steep slope surrounded by forest in the hills outside Broni in Lombardia's Oltrepò Pavese. Some three hundred metres above sea level, the four hectares of vines are on average fifty years old, are planted over tufo and exposed southwest. Vineyard work is decidedly old school, the Magas work by hand, avoiding the use of chemicals and come harvest time make a rigorous selection of grapes.

The wines are made the same way they always have been here. They are fermented in ancient casks with no temperature control, racked with the turn of the moon and bottled with nothing added in the spring.

Unusually, the wines finish fermentation in the bottle, resulting in wines that differ markedly from year to year, something Lino always rejoiced in, wondering why others bother to put the vintage on the label when the wines always taste the same.

To taste these wines is to be transported to another time. They have an honesty, transparency and rustic charm that is difficult to find.

BARBACARLO  
Oltrepò Pavese, Lombardia



BARBACARLO  
*2014*

The classic blend of Croatina, Uva Rara and Ughetta from vines up to a hundred years old planted over tufo on the steep slopes of Oltrepò Pavese. In what was a warm decade, this was one of the coolest vintages and the wine offers an uncommon freshness from these parts, with berries, herbs and minerals on display.