



ZOPPI CRISTINA BARBERA D'ASTI

certified organic*

Having met in a Fiat parts factory, Cristina Zoppi and Ezio Chiara moved to the family farm in the Monferrato hills. Ezio kept his day job while Cristina embraced the life of a grower, and in time she cobbled together 37 organic acres in parcels surrounded by forest and hazelnut orchards. Ezio joined her full time in 2017, and today their wines are made under the watchful eyes of acclaimed enologist Cristiano Garella.



VINEYARD

- Site:** The vines grow in the compact, rolling hills of Monferrato at ~500 meters with a southwest exposure.
- Soil:** Clays and silts over tuffa and limestone.
- Vines:** 20 acres of vines. *Certified organic in Italy by Valoritalia but not certified in America by USDA.
- Varieties:** Barbera, an adored Piedmont native that excels in the Monferrato hills.

CELLAR

- Vinification & Aging:** Following spontaneous ferments, the wine ages for 18 months in steel.
- Production:** ~1,500 cases.
- Profile:** Especially darkly colored with mouth watering acidity and low tannins. A bloody, meaty nose with a serious mouthful of vivacious fruit at a great value.
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