

Lothar Kettern, Fio "Piu Piu" Riesling Petillant

WineWise Code	GLK-PIUNVA
Country	Germany
Region	Mosel
Color/Style	Sparkling
Destemming	None
Fermentation Vessel	50% Barrel, 50% Stainless Steel
Aging Vessel	50% Cask, 50% Stainless Steel
Aging Duration (months)	24 months
Filtered?	No
Fining Agents	None
Yeast Protocol	Spontaneous
Malolactic Conversion	Yes
Added Sulfur	No
Varieties	100% Riesling
Vintages in Blend	2022, 2023
Dosage	0
ABV	11.5
Acidity	7
pH	3.12
Closure	Bottle Cap, wax
Bottling Date	05/09/2024
Annual Production	833
Certified Vegan	No
Soil Types	Schist
Elevation (meters)	100-300
Vine Age	15-35
Yields (hl/ha)	70
Farming Practices	Sustainable
Harvest Method	Hand-Harvested
Additional Harvest Notes	100% healthy grapes
Other Vineyard Details	South

Notes from the Producer:

It's a blend out of all our vineyards. The Piu Piu is typically lively, fresh and little yeasty. Highly recommended and very delicious.

WineWise Notes:

Everybody's doing Pet Nat, but few do it as well! This is a simply lovely rendition of Riesling, true to its roots, but done another way. Not a hint of funk gets in the way of the wine's dry and salty Mosel dialect. Now a blend of wines from 2022 and 2023.

WineWise Notes on Producer:

Our favorite way to meet new producers is to have them recommended by our friends. So when Michi Moosbrugger of Schloss Gobelsburg said that he knew this "crazy guy in the Mosel" making great wines, our ears pricked up. The connection between them is famed Douro producer Dirk Neepoort, whose son Daniel lived with the Kettern family in Piesport for four vintages, followed now by his brother Marco. Together they have a project called Fio, making "Natural Wines" that challenge the old order and which we are now bringing in for the first time. Under the Kettern label, they offer the tried and true classics. In the 2020 Gault Millau Guide, Fio was anointed "Discovery of the Year" and both estates were promoted to 3.5 and 3 stars respectively. Schildknecht has also reviewed the wines most favorably, so we have a tiger by the tail, and you read about it here first!

The estate was founded in the 1950's by Lothar, but son Philipp has been in charge since 2009. To describe him as iconoclastic is an understatement. There is a paradox at work in Piesport which is that the easy-to-cultivate but inferior flatland vineyards on one side of the river cost much more than the fabled steep slopes of the Goldtröpfchen bowl on the other. But Philipp is a maniac for quality, so he traded almost all the land bought by his father for more challenging but infinitely more rewarding parcels in the Goldtröpfchen, including some in the great Falkenberg portion and other higher parts whose cooler micro-climates accord better with his aims.

In the last year, he has expanded into Leiwen, buying parcels in the great Josefsberg vineyard, as well as increasing his holdings in Piesport. He has converted the estate to something approaching organic viticulture, while pushing the envelope with Fio and its low-sulphur wines. He has also converted most of his production to dry and off-dry wines, while maintaining the noble tradition of classically sweet Mosels to the manner born. In short, he offers us something of everything – bone

