

Lothar Kettern, Fio (2020) "Piu Piu" Pinot Noir Petillant Rose

WineWise Code	GLK-PPRNV
Country	Germany
Region	Mosel
Producer	Lothar Kettern, Fio
Color	Sparkling
Case Size	6x750
Discounts/Net	NET
ABV	12
Acidity	4.8
Residual Sugar	1
Bottling Date	10.1.21
Closure	Bottle Cap, wax
Annual cases produced	350
Varieties	100% Pinot Noir
Maceration Notes	direct pressing
Destemming	Whole Cluster
Fermentation vessel	Oak
Aging method	Cask 100%
Filtered	No
Finin_Agents	None
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	No
Soil Type	Sedimentary
Elevation (meters)	150
Vineyard Aspect	Southwest
Vine Age (years)	35
Vine Yields (hl/ha)	60
Farming practices	Sustainable
Grape Picking	Hand-harvested

WineWise Notes on the Wine:

Encouraged by the runaway success of the Riesling Piu-Piu, Philipp found this ingenious new use for his Pinot Noir grapes. Fresh and yeasty as Pet nat often is, it transcends the genre with its creamy texture and implacably dry, earthy finish.



WineWise Notes on the Producer:

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-tingling, electric Mosel classics, modern dry wines and cutting-edge natural wines.