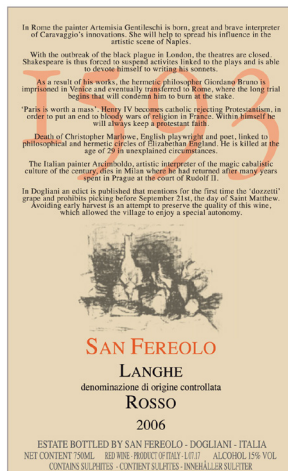


San Fereolo



1593 Langhe Rosso



At a Glance:

- **Appellation:** DOC Langhe
- **Uvaggio:** Dolcetto (100%)
- **Average Annual Production:** 2,000 Bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From Southwest-facing vines in the wind-sheltered Cerri Sottani vineyard, in the Valdibà subsection of Dogliani
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha
- **Average Yields:** 35-45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

In The Cellar:

- **Fermentation:** After total destemming and crushing, wine ferments spontaneously in wooden tini. Cuvaion lasts 10-20 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees for 4 months following malolactic.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** c. 12 months in 7-hl tonneaux, 36 months in 15-hl Slavonian oak botti, and 12 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

In The Glass:

1593 refers to the date of the first written documentation of Dolcetto in the archives of Dogliani. It's a fitting title, since Nicoletta Bocca has made it her life's work to reveal this grape's profound connection to her special zone and its proud status among the most expressive and age-worthy wines in the Piemonte. This limited and special bottling is the ultimate realization of Dogliani's potential. After some time in bottle, this wine is released more than 10 years after the harvest.