

# San Fereolo



## Austri Langhe Rosso



### At a Glance:

- **Appellation:** DOC Langhe
- **Uvaggio:** Barbera (95%), Nebbiolo (5%)
- **Average Annual Production:** 6,000 Bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Mostly from south-west and southeast-facing vines in the Austri parcel in the Valdiberti subsection of Dogliani, along with smaller plantings in the south-southwest-facing Costabella and Cerri Sottani vineyards in the Valdibà subsection of Dogliani
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,000-5,000 vines/ha
- **Average Yields:** 35-40 hl/ha
- **Average Harvest Date and Type:** Manual, usually in early October

### 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 with occasional bâtonnage until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** c. 24-36 months in 7-40-hl Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

### In The Glass:

While much of the Piemonte eagerly pushes the greatest wines to market as soon as they are in bottle, "Austri" is one of two cuvées from San Fereolo that offer a patient alternative. A study in terroir, cépage, and evolution, we were stunned by the beautiful consistency when we first tasted through a vertical of this wine.