

De Forville



Barbaresco Vigneto Loreto



At a Glance:

- **Appellation:** DOCG Barbaresco
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** 5.5-5.8 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Loreto vineyard in the Ovello cru in the village of Barbaresco
- **Soil Types and Compositions:** Limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha, vines average 45 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, usually in early-mid October

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaion lasts c. 14 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** c. 24 months in c. 50-hl neutral Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at harvest, vinification, rackings, and bottling

In The Glass:

The exceptional Loreto cru of Barbaresco is the source for this most profound wine of the De Forville estate. As with the Barbaresco Normale, the juice is fermented in stainless steel and then racked into large oak botti for about two years of aging before being bottled. More full-bodied and dense than the Normale, the Loreto also has additional aging capacity.