

# De Forville



## Barbaresco



### 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 various plots in the Barbaresco zone, including the crus of Rabaja, Pozzo, Loreto, Ovello, and Cavanna
- **Soil Types and Compositions:** Limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha, vines average 35 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:

This is the standard-bearer for the estate. The vines are planted exclusively within the confines of Barbaresco and are scattered among various "crus", including Rabaja and Pozzo. This wine is emblematic of the work done at the De Forville estate: the wine is rigorously traditional, marrying the finesse of Barbaresco with the alluring aromas and flavors of truffle, earth, berries, rose, tar and leather and carrying, most important of all, a backbone of sweet, dusty tannins that give length and breed.