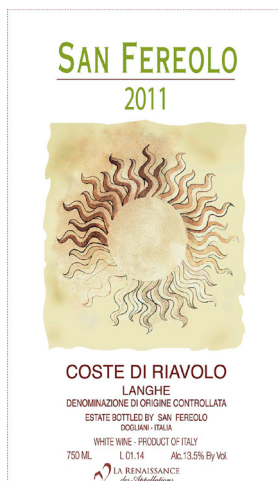


# San Fereolo



## Coste di Riavolo Langhe Bianco



### At a Glance:

- **Appellation:** DOC Langhe
- **Uvaggio:** Riesling (70%), Gewürztraminer (30%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From windswept, vines planted in the north-northeast-facing San Fereolo vineyard and the east-facing San Rialto vineyard in the Valdibà subregion of Dogliani
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,000 vines/ha,
- **Average Yields:** 30-45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

### In The Cellar:

- **Fermentation:** After total destemming and a 24-hour skin maceration, Riesling ferments spontaneously in wooden tonneaux. Gewürztraminer sees total destemming and a brief maceration before fermenting spontaneously in wooden tonneaux
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until assemblage prior to bottling, with frequent bâtonnage
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** 24 months in 5-25-hl wooden tonneaux
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

### In The Glass:

This wine is rich in material and texture, with a freshness and acidity that speaks to both the dominant Riesling character and the mineral soil.