

# De Forville

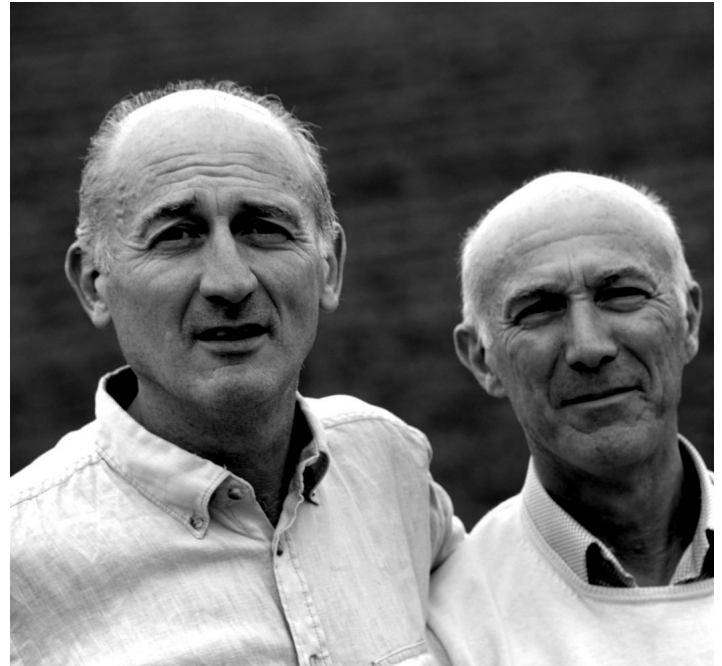


The DeForville family emigrated to Piedmont from Belgium in 1848 and established themselves in the village of Barbaresco in 1860. Here, the family was instantly engaged in growing the Nebbiolo grape under the direction of Gioachino De Forville. Now, the fifth generation is in place, with Valter and Paolo Anfosso controlling the nearly 11-ha domaine, divided between holdings in Barbaresco and Castagnole Lanze (about 4 km east of Barbaresco toward Asti). The family production is supplemented by purchases of grapes from growers with whom the Anfosso family has long ties, usually over multiple generations. Within Barbaresco, Nebbiolo is planted in the “cru” vineyards of Rabaja, Loreto and Pozzo. Dolcetto is also planted in the Loreto site and Barbera is cultivated within the “cru” of “Ca’Grossa”. The production from the vineyards in Castagnole Lanze is from the site known as “Ca del Buc”.

We are particularly proud to note that, along with the Ferrando family in the northern reaches of Piedmont, we have worked with the Anfosso-De Forville family since the very first moment of our engagement as importers of wine for the USA. In 1940 the estate bottled its first wine and now virtually their entire production is bottled at the estate with annual output averaging 100,000 bottles. These wines are particularly age worthy and, after receiving sufficient bottle age, develop the complex aromas of fruit, earth and flowers that can only result from wines that are vinified in this traditional manner.

## Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing to promote vineyard health
- **Soils:** Limestone-clay
- **Vines:** Trained in Guyot and planted at 4,500 vines/ha, vines average 35 years old.
- **Yields:** Controlled through pruning, debudding, and green harvesting, yields average 70 hl/ha
- **Harvest:** Entirely manual, usually from mid-September to mid-October
- **Purchasing:** Estate fruit for Barbaresco, some négociant fruit for varietal range (c. 60% estate fruit), with 40-50 year-old contracts with neighboring growers



## Vinification:

- **Fermentation:** Wines ferment in stainless-steel tanks with indigenous yeasts. Red wines are totally destemmed, and cuvaison lasts c. 28 days.
- **Extraction:** Red wines see pumpovers during fermentation
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, beginning after alcoholic fermentation and lasting until the spring. Blocked via temperature for white wines.

## Aging:

- **Élevage:** White wines age in stainless-steel tanks for c. 6 months. Red varietal wines age in large, neutral, Slavonian-oak botti for 6-12 months. Barbaresco wines age in Botti for c. 24 months.
- **Lees:** Wines are racked off their lees following malolactic and remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Barbaresco wines are unfiltered. Other wines see plate filtration.
- **Sulfur:** Applied at harvest, vinification, rackings, and bottling