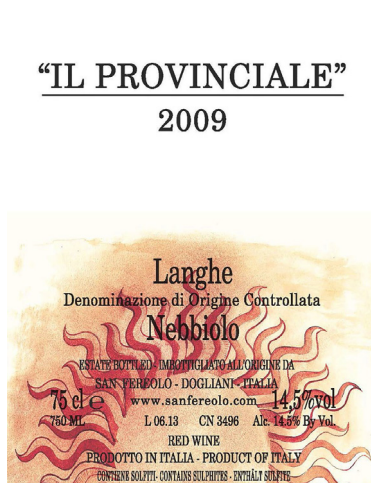


# San Fereolo



## Il Provinciale Langhe Nebbiolo



### At a Glance:

- **Appellation:** DOC Langhe
- **Uvaggio:** Nebbiolo (100%)
- **Average Annual Production:** 3,500 Bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Half of wine's fruit comes from the Austri parcel in the Valdibà subsection of Dogliani; the remainder comes from a parcel in Serralunga d'Alba owned by a friend of Nicoletta Bocca.
- **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 mid-October

### In The Cellar:

- **Fermentation:** After total destemming and crushing, wine ferments spontaneously in wooden tini. Cuvaion lasts c. 30 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees with occasional bâtonnage until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** c. 24 months in 7-40-hl Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:**

### In The Glass:

While Dolcetto rules the estate, we are offered a glimpse of how the estate's style would translate to its northern Barolo neighbor through this wine. Half of the fruit comes from a friend's prime holding in Serralunga d'Alba, while the balance is sourced from an estate parcel in Dogliani. The long 30-day maceration in large vat allows for all of the character of the terroir to present itself, and the result is a wine of power and depth.