

De Forville



Langhe Nebbiolo



At a Glance:

- **Appellation:** DOC Langhe Nebbiolo
- **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, mostly south-facing parcels in Barbaresco and Neive, along with some fruit from the Barolo zone
- **Soil Types and Compositions:** Limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,500 vines/ha, vines average 30 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting, yields average 70 hl/ha
- **Average Harvest Date and Type:** Manual, usually in early October

In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 10-14 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. 12 months in 50-60-hl neutral Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Plate filtration
- **Sulfur:** Applied at harvest, vinification, rackings, and bottling

In The Glass:

This cuvée is a selection of Nebbiolo from the younger vines of the various "cru" in Barbaresco supplemented by grapes from the neighboring village of Neive. While sharing the depth and balance of De Forville, this wine is a perfect choice to enjoy while the domaine's Barbaresco come into their own with bottle age.