

De Forville



Nebbiolo d'Alba San Rocco



At a Glance:

- **Appellation:** DOC Nebbiolo d'Alba
- **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 south-facing vines in San Rocco d'Elvio, between Barbaresco and Barolo
- **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. Cuvaizon 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:** 12-18 months in c. 50-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 originates from vines located in the commune of San Rocco d'Elvio which is perched on a hilltop in between the Barbaresco and Barolo zones. Effectively, we consider this wine to be the "Barolo" of the De Forville estate as its structure more closely resembles that of Barolo than it does Barbaresco. The tannins are more firm, the fruit darker, the wine more somber. Handled in a fashion similar to the vinification of the Barbarescos made at the estate, the wine undergoes a longer fermentation and elevage than does the Langhe Nebbiolo and is released later.