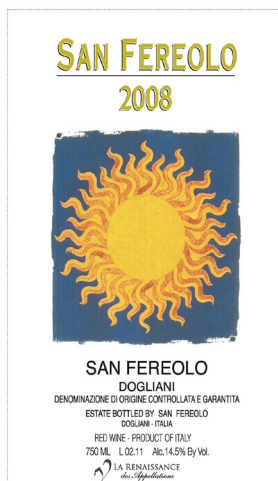


San Fereolo



San Fereolo Dogliani



At a Glance:

- **Appellation:** DOCG Dogliani
- **Uvaggio:** Dolcetto (100%)
- **Average Annual Production:** 13,000 Bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From Southeast and southwest-facing vines in the Cerri Soltani, Austri, and Costabella vineyards, in the Valdibà and Valdiberi subsection of Dogliani
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha, vines are 40-70 years old.
- **Average Yields:** 35-45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

In The Cellar:

- **Fermentation:** After total destemming and crushing, wine ferments spontaneously in wooden tini. Cuvaion lasts c. 20 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees for 6 months following malolactic.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** 24-36 months in 7-40-hl Slavonian oak botti
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfiltered
- **Sulfur:**

In The Glass:

The 7-year wait from harvest to release reflects the importance of the "San Fereolo" to Nicoletta, who carefully tends the wine through its 3 years in large barrel before a 3-4 year hibernation in the bottle cellar. Our spring 2015 tasting of each vintage from 2001 to 2008 revealed a consistent vein of dense, warm fruit, which spoke of the Langhe source. Fresh mineral notes, mint, licorice and savory elements permeated each expression, while a lively freshness was alive in every wine, including the 14-year old 2001 vintage.