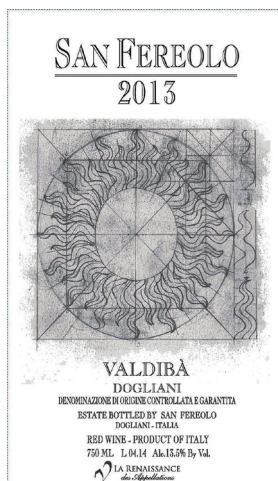


# San Fereolo



## Valdibà Dogliani



### At a Glance:

- **Appellation:** DOCG Dogliani
- **Uvaggio:** Dolcetto (100%)
- **Average Annual Production:** 13,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From southeast and northwest-facing vines in the Barracone and San Fereolo vineyards in the Valdibà subsection of Dogliani
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,000-5,000 vines/ha, vines are 10-30 years old.
- **Average Yields:** 40-50 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 stainless-steel tanks. Cuvaion lasts c. 8 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees for 4 months following malolactic.
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation
- **Élevage:** c. 12 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfiltered
- **Sulfur:**

### In The Glass:

A youthful expression of the Dogliani DOCG, the Valdibà is made all in steel cuve, which shows in the fresh brightness of the wine. Nicoletta considers this to be classical Dolcetto, striking all of the notes one would expect from the variety, with a confident tannic backbone.