



SAN FEREOLO

WINEGROWERS IN DOGLIANI

SAN FEREOLO

DOGLIANI DOCG 2006

DOLCETTO

DOLCETTO IS STILL AN UNDISCOVERED VARIETY AND THE BOUNDARIES OF ITS EXPRESSIVE POTENTIAL ARE YET TO BE EXPLORED. FOR HISTORICAL REASONS AND BECAUSE OF COMMON CELLAR PRACTICES, THIS GRAPE HAS LONG BEEN CONSIDERED CAPABLE OF GIVING US ONLY SIMPLE WINES, WITH IMMEDIATE FRUIT CHARACTER. HERE IN DOGLIANI ON THE OTHER HAND, WE BELIEVE THAT IF WE WORK TO CREATE WINES OF STRUCTURE, DOLCETTO WILL AMAZE YOU WITH ITS AGING POTENTIAL AND ITS CHARACTER, TYPICALLY PIEDMONTENE IN ITS AUSTERITY AND TANNIC STRUCTURE AND POLISHED BY ITS UNDERSTATED ELEGANCE.

IDEA

A COMPLETELY DIFFERENT IDEA OF DOLCETTO, BASED ON THE STUBBORN BELIEF THAT THE EXPRESSIVE CAPACITY OF THIS GRAPE GOES WELL BEYOND THE ORDINARY PERCEPTION OF DOLCETTO AS A YOUNG DRINKING WINE. AN IDEA THAT ENHANCES THE 'NEBBIOLO' CHARACTERS OF THIS GRAPE, BY SEEKING OUT THE CHALLENGES OF THE TANNINS OF DOLCETTO AND ITS UNUSUAL AROMAS. SPECIAL ATTENTION IS GIVEN TO THESE GRAPES IN THE VINEYARDS, WHILE IN THE CELLAR WE WORK TO CREATE A WINE WITH THE POTENTIAL TO AGE AND TO EXPRESS ITSELF, CHANGING OVER TIME. IT SHOULD BE JUDGED ON A SEPARATE SCALE FOR ITS ABILITY TO ASTONISH.

VINEYARDS

SAN FEREOLO, IS PRODUCED ONLY WITH DOLCETTO GRAPES, FROM VINES THAT ARE BETWEEN 40 AND 70 YEARS OLD. THE LAND IS LOCATED IN THE COMMUNE OF DOGLIANI, IN THE VINEYARDS KNOWN AS SAN FEREOLO, AUSTRI, COSTABELLA, AND CERRI SOTTANI THAT RANGE FROM 400 TO 500 METERS ABOVE SEA LEVEL. EXPOSED FROM THE SOUTHEAST TO THE SOUTHWEST, THESE VINEYARDS HAVE MEDIUM TEXTURE, LIMESTONE DOMINATED SOIL. THEY ARE BASED IN THE SUB ZONES OF VALDIBÀ AND VALDIBERTI BOTH CAPABLE OF GIVING LIFE TO STRUCTURED AND TANNIC WINES. THE VINES ARE CULTIVATED USING A SIMPLE GUYOT WITH DIFFERENT PLANT DENSITIES DEPENDING ON THE AGE OF THE VINES, RANGING FROM 4000 TO 5000 VINES PER HECTARE. THE PLOTS ARE CULTIVATED ACCORDING TO THE PRINCIPLES OF BIODYNAMIC AGRICULTURE THAT FORESEE A DIFFERENT APPROACH TO SOIL FERTILITY AND THE USE OF COPPER AND SULPHUR IN VERY SMALL QUANTITIES. THE YIELD OF WINE PER HECTARE VARIES ACCORDING TO THE YEAR FROM 35 TO 45 HECTOLITERS.

WINEMAKING

HAND-PICKED AND BROUGHT TO THE CELLAR IN FIFTY-POUND BOXES, THE GRAPES ARE DE-STEMMED AND CRUSHED BEFORE GOING INTO WOODEN VATS, WHERE THEY FERMENT WITHOUT THE USE OF SELECTED YEASTS OR ADDITIVES. THE TEMPERATURE IS NOT CONTROLLED UNLESS IT GOES OVER 33 DEGREES, FAVOURING NOT ONLY THE PRIMARY COMPONENTS OF THE FRUIT, BUT THE EXTRACTION AND DEVELOPMENT OF MORE COMPLEX AROMAS. IN 2006, THE MACERATION LASTED FOR 20 DAYS AND WHEN THE WINE WAS DRAWN FROM THE SKINS THERE WAS STILL SOME RESIDUAL SUGAR.

AGING

AFTER THE ALCOHOLIC FERMENTATION, THE MALOLACTIC FERMENTATION FOLLOWS, WHICH STARTS SPONTANEOUSLY. NEXT THE WINE IS MOVED TO OTHER WOODEN VATS OF VARIOUS SIZES FROM 7 TO 40 HECTOLITERS AND IS LEFT IN CONTACT WITH THE FINE LEES FOR AT LEAST SIX MONTHS WITH BATONNAGES, WHICH BECOME LESS FREQUENT AS THE AGING PERIOD PROCEEDS. THE WINE IS THEN GRADUALLY SEPARATED FROM THE LEES BY RACKING, AND A LIGHT CLARIFICATION IS PERFORMED BEFORE BOTTLING, WHICH TAKES PLACE THE SECOND YEAR AFTER THE HARVEST. A YEAR OF BOTTLE AGING FOLLOWS.

VINTAGE

2006 WAS A VINTAGE THAT STARTED REGULARLY AND AS A CONSEQUENCE NO ONE FORESAW SUCH AN ACCELERATED END. IN LATE AUGUST AND EARLY SEPTEMBER INTENSE HEAT COUPLED WITH THE RIGHT AMOUNT OF WATER IN THE SOIL, ENABLING AN UNEXPECTED ACCELERATION OF FRUIT RIPENING. HARVEST STARTED QUICKLY BETWEEN THE 6TH AND 8TH OF SEPTEMBER, AN EARLY VINTAGE, BUT NOT COMPARABLE TO 2003 DUE TO THE DIFFERENT DURATION AND TIMING OF THE HIGH TEMPERATURES. WINES OF EXTRAORDINARY INTENSITY, WITH AN IMPORTANT ALCOHOL CONTENT BALANCED BY FRUIT AND ACIDITY. STRICT CHOICES IN THE CELLAR WERE DICTATED BY OUR DECISION TO ADHERE TO THE RULES OUTLINED IN THE RENAISSANCE DES APPELLATIONS CHARTER OF QUALITY. THIS APPROACH ALLOWED THE WINES TO EVOLVE AND TO FACE THEIR CRITICAL MOMENTS IN COMPLETE AUTONOMY, EVEN WHILE UNDER THE WATCHFUL AND PARTICIPATING EYE OF THE WINEMAKER. THE FERMENTATION OF THE SUGARS ENDED NATURALLY BUT VERY LATE WITH A BALANCED VOLATILE ACIDITY THAT SUSTAINS THE POWERFUL BODY OF THIS WINE.

GRAPES:

100% DOLCETTO

ALCOHOL CONTENT:

14,5° BY VOL.

SERVICE

TEMPERATURE:

BETWEEN 18°/20°

BOTTLE SIZES:

0.750 L 1,5 L

ANNUAL PRODUCTION:

13.000 BOTTLES

SAN FEREOLO

2006



DOGLIANI

UNO DEI MIGLIORI
VINO DA VITIGNI
DA VIGNE VECCHIE
SESSANTA ANNI D'ETÀ
IN ROVERE PER
UN ANNO

CHARACTERISTICS

FOR THOSE WHO ALREADY HAVE THEIR OWN IDEA OF DOLCETTO THIS WINE IS AN UNEXPECTED SURPRISE AND REQUIRES AN OPEN MIND TO NEW PERSPECTIVES. INITIALLY CLOSED IN ITS AROMAS, IT OPENS STEADILY WITH DISCRETION AND CONTINUITY, MAINTAINING A REMARKABLE FRESHNESS AND CONSISTENCY. THE 2006 IS AN INTENSE RUBY COLOUR WITH ETHEREAL AROMAS, THEN RED FRUIT: BLACKBERRY, RASPBERRY, POMEGRANATE AND RED PLUM, FOLLOWED BY NOTES THAT REMIND US OF STAR ANISE, INK AND A LIGHT TOASTY AROMA. IN THE MOUTH IT'S BROAD AND COMPLEX, WELL ROUNDED AND WRAPPED IN FRUITY FRESHNESS. TANNINS, WHICH ARE NOT OVERWHELMING, BLEND WITH AN ELEGANT AND SILKY TEXTURE, ENDING WITH A SLIGHTLY MINERAL FINISH.

OTHER VINTAGES

THE WINES OF SAN FEREOLO ARE A PRODUCT OF OUR TERROIR AND A GENUINE RELATIONSHIP WITH THE SEASONS. HERE THE WORK OF MAN IS EXPRESSED MAINLY IN HIS CAPACITY TO LISTEN AND RESPECT THESE ASPECTS AND THE VINTAGES CHARACTER. THE APPROACH OF OUR WORK IN THE VINEYARD AND CELLAR HAS ALWAYS AWARDED US WITH WINES CAPABLE OF GREAT EVOLUTION OVER TIME. FOR THIS REASON, EACH WINE IS PROPOSED IN THE DIFFERENT VINTAGES, AND WE TRY TO SET ASIDE ENOUGH BOTTLES OF BACK VINTAGES TO BE ABLE TO SATISFY THE CURIOSITY OF OUR MOST LOYAL CUSTOMERS. THE PRICE LIST REFLECTS THIS PHILOSOPHY, WITH SLIGHT VARIATIONS IN PRICE ACCORDING TO THE DEVELOPMENT OF EACH VINTAGE, BECAUSE ALL SEASONS HAVE A STORY, TO BE RELIVED IN SMALL SIPS OF WINE, WHICH IS THEIR GREATEST INTERPRETER.

SAN FEREOLO 2001

DELICATE AND LINEAR, THE ALLEGED FRAGILITY THAT SHOULD COME WITH AGE IS REJECTED BY EX-TROVERTED TANNINS. TERTIARY NOTES CONTRAST WITH AROMAS THAT ARE STILL FRESH, WHILE THE LENGTH OF THE BOUQUET EXPLODES ALONG THE LENGTH OF THE PALATE IN AN UPWARD BURST. 2001 WAS A CLASSIC VINTAGE, IN WHICH HEAT, RAIN AND LIGHT ALTERNATED WITHOUT EXCESSES, BUT WITH THAT GOLDEN MEASURE THAT ALLOWS THE EXPRESSION OF TYPICAL PIEDMONTESE AUSTERITY. THIS VINTAGE IS STILL BASED PRIMARILY ON GRAPES COMING FROM THE SAN FEREOLO VINEYARDS, CHARACTERIZED BY THE TYPICAL TANNIC VEIN OF THIS AREA. VINIFICATION IS TRADITIONAL AND PROCEEDED IN A LINEAR AND REGULAR FASHION, ENDING WITHOUT ANY REMINISCE OF RESIDUAL SUGAR.

SAN FEREOLO 2003

THE SUBTLE AND DELICATE TANNIC STRUCTURE TAKES HOLD OF THE RICH FRUIT AND PROCEEDS LONG AND PERSISTENT. A CHARACTER, WHICH IS ARTICULATED, COMPLEX, SUPPLE AND CREAMY, MEETS AND CLASHES WITH TERTIARY NOTES OF SPICES AND LEATHER IN A VORTEX OF WARMTH AND ELEGANCE. 2003 WAS ONE OF THE MOST MEMORABLE YEARS FOR ITS ATYPICAL NATURE. A HOT SUMMER BROUGHT THE DOLCETTO GRAPES TO QUICK MATURITY AND HARVEST WAS STARTED ON SEPTEMBER 3RD, THE EARLIEST HARVEST IN OUR MEMORY, GIVING US WINES FULL OF WARMTH AND UNUSUAL AROMAS. A DIFFICULT VINTAGE FOR SUCH A DELICATE AND SENSITIVE GRAPE VARIETY, BUT BRILLIANTLY EXECUTED IN THE DOGLIANI AREA THANKS TO THE EXPOSURE TOWARDS THE ALPS, WHICH PROVIDED THE COOLNESS SO INDISPENSABLE TO THE PROPER RIPENING OF THE GRAPES. PARTICULAR ATTENTION WAS PAID TO THE TEMPERATURE AND DURATION OF MACERATION TO AVOID EXCESS AND SCENTS OF OVER RIPENESS.

SAN FEREOLO 2004

ENDOWED WITH LIGHT AND LINEAR TANNIC STRUCTURE. SUBTLE AND INTRIGUING AROMAS OF RED FRUIT SEASONED WITH SPICES AND LEATHER. THIS WINE IS BOTH FRAGILE AND CRYSTALLINE AND IS NOW PERFECTLY BALANCED. 2004 WAS ANOTHER CLASSIC VINTAGE, WHERE THE WORD CLASSIC EXEMPLIFIES THE QUINTESENTIAL SOBER AND STRAIGHTFORWARD PIEDMONTESE CHARACTER. IN SOME RESPECTS COMPARABLE TO 2001, BUT WITH MORE REGULAR TRENDS IN FRUIT MATURATION AND WITHOUT EXCESS. HARVEST TOOK PLACE IN THE THIRD DECADE OF SEPTEMBER. HIGHER ALCOHOL WAS ACHIEVED THANKS TO INTENSE SUNNY DAYS IN LATE SUMMER, WHICH ALSO FAVORED DRYING IN SOME GRAPE CLUSTERS. THIS IS THE FIRST VINTAGE WHERE THE WINE WAS LEFT IN SUSPENSION ON ITS FINE LEES DURING BARREL AGING.

SAN FEREOLO 2005

ALIVE AND SINCERE. MENTHOL NOTES EMBRACE BUTTERY SCENTS WITH SLIGHT VANILLA ACCENTS, WHILE FEISTY TANNINS, NARROW AND LONG, GIVE VERTICAL CRISPNESS. 2005 WAS, IN THE MIDST OF A SERIES OF HOT YEARS, PERHAPS THE COOLEST SUMMER. COOL BUT NOT RAINY, GIVING US PERFECTLY HEALTHY GRAPES THAT WERE GIFTED WITH A LONGER RIPENING SEASON. HARVEST TOOK PLACE IN THE LAST DECADE OF SEPTEMBER. THIS SEASON GAVE BIRTH TO WINES WHOSE AROMAS ARE PERFECTLY EXPRESSED AND NEVER DOMINATED BY THOSE ANOMALIES CAUSED BY EXCESSIVE HEAT. THE VEIN OF ACIDITY IS MORE APPARENT AND THE ALCOHOL CONTENT IS HALF A DEGREE LOWER THAN THE PREVIOUS AND FOLLOWING VINTAGES.



TASTING NOTES UPDATED IN NOVEMBER 2009

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