

PRINCIPIANO FERDINANDO Langhe Bianco



REGION/ ORIGIN	Piemonte Langhe Bianco DOC	WINEMAKER	Ferdinando Principiano
VINTAGE	2016	WINERY ESTABLISHED	1934
VARIETALS	100% Timorasso	VINEYARD(S)	Estate fruit (Serravalle Langhe)
ALCOHOL	12%	AGE OF VINEYARD(S)	6 years old 1.5 hectare plot
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone, clay, sand
AGING	8 months - No oak aging	VINEYARD(S) ELEVATION	750 meters
FILTER/FINING	None	FARMING METHODS	Natural & integrated
TOTAL SULFUR RS	50 mg/l .9 g/l	PRODUCTION	5,000 bottles
		HARVEST	Mid October

'A passion, a job, that generation after generation has now come into my hands, and all I hope is to be able to preserve it and enhance it, in a full respect toward nature.' – F. Principiano

Principiano Ferdinando is a third generation family estate in the heart of the Langhe in Piemonte. Ferdinando's grandfather first planted in 1934 (just after phylloxera) on the hill of Monforte d'Alba; the winery and family home sat at the bottom of Serralunga, just across the ditch between the two adjoining hills. In 1946, the 6 hectares next to the home (just under the famous Giacomo Conterno) were planted, giving fruit for their top 'Boscareto' wine. Ferdinando's father, Americo, developed and ran the estate until 1993 when his son took over for the family business. As Ferdinando took the reigns, his concept began to transform the estate into what it is today. In the incredible and perfectly pieced together puzzle of Barolo vineyards, very few stand out with natural flora and fauna, as the land is too valuable to take 'risks' from natural grape growing. The vines of Principiano are one of the few and extraordinary exceptions. Treatments are strictly kept to copper and sulfur only when necessary, amazing calcareous soils without layers of other rocks create for incredible drainage, and chosen crops to add or subtract are planted to aid the soil. The farming is meticulous, but pure to the earth, and the winery is the same. Natural yeast fermentations, minimal to no sulfur, large Slavonic oak, 15+ year old French Tonneau; and a sincere love for the purest expression of Nebbiolo, Barbera, and Dolcetto, is where this house rests its hat.

Colli Tortonesi DOC is home to the majority of Timorasso plantings, and sits at about 275 meters above sea level. Ferdinando's Timorasso vineyard sits at 750 meters above sea level

The 2016 *Langhe Bianco* is one of the few 100% examples of this old traditional white grape of the Piedmont region called Timorasso. It is known for its finicky nature to grow in abundance due to its thin skin, proneness for disease, and naturally low-yields, and for decades it was replaced by many other grapes, but has recently found a small resurgence. When these incredible grapes are harvested (from a small plot at 750 meters!), they are brought to the cellar for natural fermentation in stainless steel, and rests for 8 months while it also goes through malolactic conversion. The wine is not filtered or fined and is bottled with its pure energy and incredible texture, making it a stand out amongst Italian white wines. In the glass, this wine is savory on the nose, with hints of perfect salinity to accompany the tree-fruit, herbal, and nutty characteristics. The palate is long and rich, complex, yet completely in balance, with apples and pears swimming in profound acidity. A wine to drink, a wine to age, and surely a wine to rival some of the best whites of the world.