



## PRINCIPIANO FERDINANDO Barolo 'Serralunga'



REGION/ ORIGIN	Piemonte Barolo DOCG	WINEMAKER	Ferdinando Principiano
VINTAGE	2015	WINERY ESTABLISHED	1934
VARIETALS	100% Nebbiolo	VINEYARD(S)	Estate fruit (Boscareto)
ALCOHOL	13.5%	AGE OF VINEYARD(S)	25 years old 3.5 hectare plot
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Compact sandstone
AGING	24 months	VINEYARD(S) ELEVATION	400 meters
BARREL TYPE/ YEARS IN USE	20 & 40 HL Slavonic oak Neutral	FARMING METHODS	Natural & integrated
FILTER/FINING	None	PRODUCTION	35,000 bottles
TOTAL SULFUR RS	55 mg/l .8 g/l		

*'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.

*'Supporting the vines with gestures and attention, complicity and enthusiasm, is a necessity that involves my whole family, in order to return the character of our land to the grapes'*

The *2015 Barolo Serralunga* typically only comes from a 3.5-hectare area of Ferdinando's youngest Nebbiolo vines (about 25 years old), in the valley of Boscareto in the Serralunga d'Alba subzone of Barolo. However, in 2015, the exceptional fruit from the actual Boscareto Cru was not quite up to the usual standards for Ferdinando's top Barolo, so all of the fruit was blended with this particular plot. This became a particularly fantastic year for this bottling, and all was hand selected in early October, underwent natural fermentation with no added sulfur, and 24 months in large Slavonic oak casks (20 & 40 HL); the wine was then bottled and rested for 1 year before its release. A gorgeous earthy aroma rises from the glass, and is echoed on the palate with mushrooms, forest floor, pine resin, black cherry, wild strawberry, mint, and orange zest. A wine with such lovely balance, high acidity and gripping yet soft tannins, it is built to age for years to come, or be able to enjoy now with some decanting.