



FARMING

Organic

VARIETALS

Nebbiolo

FEATURES

Cork

ABV

13.5%

AVAILABLE SIZES (L)

0.750



Ferdinando Principiano

Barolo di Serralunga

ITALY, BAROLO, SERRALUNGA D'ALBA



WINERY OVERVIEW

Ferdinando Principiano is producing world-class elegant and natural wines, with a watermark of traditional Barolo terroir. Ferdinando started in 1993, with 7 hectares from his father and grandfather; he now owns and farms 21 hectares. All farming is uncertified organic, but he goes way beyond the normal organic practices and is obsessed with preserving or creating the conditions for biodiversity in and around his vineyards. This includes buying adjacent forests, and creating a pond at the base of his Boscareto cru that acts as a home for migratory birds, and a chorus of frogs. He works the vineyards by hand, including the use of a scythe, as we'll see described below in a moment. All cellar work is low intervention.

From Brooding Barolo to Ethereal Deliciousness

Barolo from the pre-80's were not brooding. Yes, some vintages were green, tannic and washed out. And it's no wonder that from around the 80's onward, most Barolo producers began to practice green harvesting to concentrate fruit for consistent results. Yet, at the same time, climate change also silently marched on. So much so that from the 90's onward we started seeing a more extracted Barolo style of wines, with elevated alcohol levels that started at 14.5% – and often reached 15% or more. These alcohol levels can be equated with both traditional and modern producers. This is not to say that some of these wines can't be extraordinary, like single malt scotch or Mezcal can, but they are not refreshing. Pairing them can also be difficult. And, in the end, the sprightly and ethereal Nebbiolo as Barolo started to have become banished as a sipping wine for formal dinners with roasted meats. That's all in contrast to a recent visit with Ferdinando, where we noshed on anchovy and butter sandwiches, while sipping and drinking a few glasses of his delicious cellar-temperature Barolo 'Boscareto' 2016. One of our colleagues promptly repeated this experience, when her friend came over for a simple midweek pasta. What a joy to be regularly drinking Barolo again! with its ethereal nose, lithe mineral fruit and deliciousness!

How does Ferdinando accomplish this? First, he truly wants to be drinking these kind of wines. Many current Barolo producers enjoy a more brooding and extracted style, and the alcohol levels don't seem to bother them. Second: Ferdinando totally eschews green harvest, preferring a wild and thick leaf canopy provides that gives shade to the grape clusters (the best of which he uses for some whole-cluster fermentation). Third: all fermentations are spontaneous and in stainless steel. He doesn't add SO2 until after malolactic fermentation, which, while not pertaining to alcohol levels, does allow the nose to remain extremely fresh, expressive and pristine.

Part of the [PortoVino](#) portfolio

TERROIR

Limestone and a little bit of clay and sand.

VITICULTURE

Guyot vine training. No synthetic chemical herbicides, fungicides, fertilizers or pesticides. Copper and sulphur treatments used sparingly. Harvested on October 15th.

VINIFICATION

Spontaneous fermentation in steel with ambient yeast. A portion of the Boscareto fruit is fermented whole cluster; the remaining Boscareto is co-fermented with the Lirano fruit, destemmed and macerated on skins for 25-30 days.

AGING

2 years in large wood botti (from 1000 to 5000 liters); one year in bottle prior to release.

TASTING NOTES

Interesting amaro and bitter herbal notes, and lithe fruit.

