

# PORTOVINO

## FERDINANDO PRINCIPIANO 'RAVERA DI MONFORTE' BAROLO 2018

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.

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**GROWING AREA:** Barolo in Serralunga subzone from the cru of Ravera di Monforte

**FARMING:** No synthetic chemical herbicides, fungicides, fertilizers or pesticides. Copper and sulphur treatments used sparingly.

**VINEYARD:** 0.6 Ha **ALTITUDE:** 400 m / 1,300 ft.

**SOILS:** Serravallian (limestone and a little bit of clay and sand).

**VARIETIES:** 100% Nebbiolo **VINE AGE:** 80 years old

**VINE TRAINING:** Guyot **HARVEST DATE:** October 15th

**YEASTS:** Spontaneous fermentation with ambient yeast

**FERMENTATION & ÉLEVAGE:** The grapes are fermented in steel, with maceration on skins for 25-30 days; two years in large wood botti (from 2000 to 3000 liters); one year in bottle prior to release.

**SULPHUR:** 40 mg/l total SO<sub>2</sub> added after fermentation and malolactic.

**ALCOHOL:** 13.5% **ANNUAL PRODUCTION:** 300 cases

