

# THE SOURCE

Producer	Fabio Zambolin		
Wine	2018 Coste della Sesia, Nebbiolo, 'Vallelonga'		
Region and Country	Piedmont, Italy		
Varietal(s)	100% Nebbiolo		
Terroir	A cool climate, forested area grown on Alpine foothills		
Soil	Volcanic marine sand with very low soil pH(~4.0)		
Irrigation	Forbidden—Never—Sometimes	Technical Precision	Nature—Moderate—Nurture
Vine Age	25 years old (2020)	Altitude(m); Aspect	;
Vinification	The fermentations are spontaneous and take place in stainless steel vats and normally last over three weeks. The use of sulfites is kept to a minimum at only 30ppm at bottling. The vines are a mix of young and old, with the average close to twenty-five years.		
Aging	Old 225-liter barrels for thirteen months		
Farming	Sustainable—Organic Certified—Biodynamic Certified—Uncertified Naturalist		
Enological Additions	Sulfites		

## Observations (subjective and abstract; based on young wines)

### General Impressions

Ageability	Drink Young—Short-Term Benefits—Long-Term Benefits—Unknown		
Intensity	Subtle—Vigorous—Electric	Body	Light—Medium—Full
Core	Lithe—Medium—Dense	Tannin	Light—Medium—Full
Acidity	Light—Medium—Full—Electric	Wood Presence	Light—Medium—Full—Electric
Texture	Lithe—Medium—Dense	Finish	Front—Middle—Back
Mineral Impressions	Lightly Salty—Salty—Metal—Mineral—Wet Stone—Flint—Graphite—Reductive—Petrol		

## Lab Analysis (general range)

Alcohol %	Titrateable Acidity (g/L)
pH	Residual Sugar (g/L)
Total SO2	None Added—Very Low—Low—Medium—High