

# THE SOURCE

## ENRICO TOGNI-REBAIOLI

### LOMBARDY



## 2020 NEBBIOLO, '1703'

### PRODUCER OVERVIEW

Inspired by his grandfather's vinous hobby, Enrico Togni-Rebaioli left law school to work as a farmer. His organic (certified) and biodynamic 3.2 hectares of vineyards are co-planted with intermixed gardens and countless fruit trees surrounded by wild, verdant alpine brush and forest below limestone bluffs. These limestone terraces rich in organic material are lightly covered with calcareous sand and sit between 250-400 meters of altitude. His labels are an ode to the Valcamonica petroglyphs and are without DOC classification, and he focuses on Nebbiolo and Erbanno, the latter a Lambrusco family variety. His still red wines are naturally fermented with full stem inclusion and principally age in old concrete vats (with the Nebbiolo 1703 on skins and stems for six months!). Sulfites are used sparingly (when used at all) with his metodo classico sparkling wines aged for 18 months on their lees with no added sulfites or dosage.

### VINEYARD DETAILS

All Togni vineyards are planted around 2008 at 250-400m on a 3.2-hectare series of south/southeast-facing limestone terraces at the foot of limestone mountain cliff with a topsoil 60-65% calcareous sand with very little clay.

### CELLAR NOTES

100% whole cluster natural fermentation and aging in concrete or very old wooden casks. Sulfur additions are made only at the end of cellar aging prior to bottling and have a maximum SO<sub>2</sub> level of 25mg/L (or 25ppm), of which 13-15mg/L are naturally present after fermentation.



