## San Fereolo "La Lupa" Rosato

## The Facts

COUNTRY: Italy REGION: Piedmont APPELLATION: Dogliani CEPAGE: 95% Dolcetto, 5% Gewurztraminer WINEMAKING: Saignee method

## The Story

"Nicoletta Bocca has been the driving force at San Fereolo since she acquired the property in 1992, during which time she has mastered the terroir of her Valdibà subzone and completed the conversion to certified biodynamic (Demeter)." --RWM

## The Selling Points

Structured and serious rosé from the queen of Dogliani SUSTAINABILITY: Certified Biodynamic PAIRINGS: Ripe cheese, white meat, game, pizza



A LUPA