VIGNA

LA ROSA

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2022

18 58

FONTANAFREDDA

FONDATA DAL 1° RE D'ITALIA NEL 1858

FONTANAFREDDA

Fondata dal 1° Re d'Italia nel 1858

VIGNA LA ROSA

FONTANAFREDDA

SERRALUNGA D'ALBA

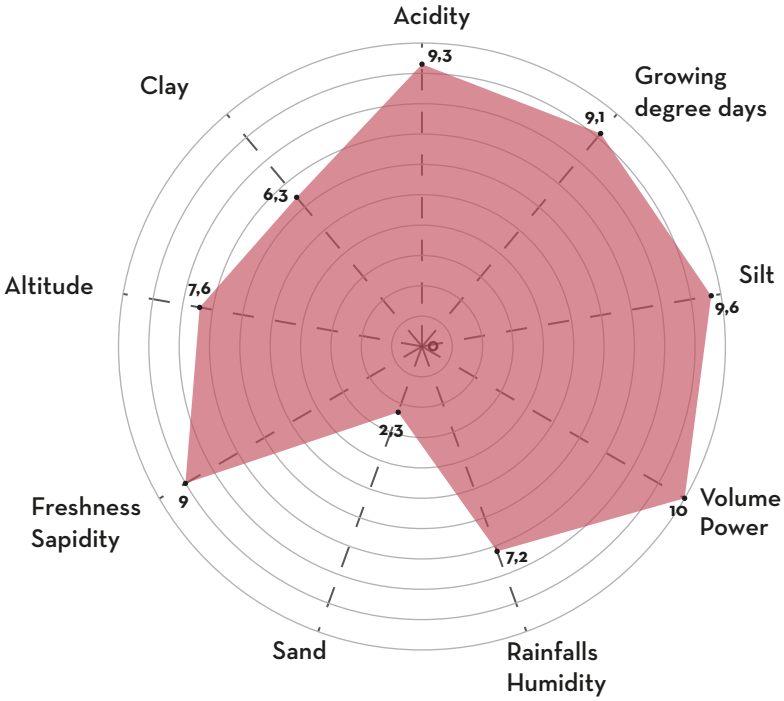
BAROLO
VIGNA LA ROSA

M.G.A. FONTANAFREDDA

Proprietà in Fontanafredda

Vigna La Rosa is one of the most historical and representative Fontanafredda vineyards, with over 70 years of continuous production; it was born in the heart of the M.G.A. Fontanafredda and it was the first vineyard to be vinified individually, in 1964. It extends for 6.94.47 hectares on a land with a compact structure; its roots reach a depth of up to 1.30 meters. The vineyard, whose most historical vines date back to 1975, has an altitude of 250-310 meters above sea level and a south/west-facing exposure. This strip of land, full of silt, clay, and sand, has extensive availability of iron. It is named after the "Bella Rosina" and, not by chance, it reminds us of the floral aromas of rose. It's a soil with an extremely homogenous profile, same as Barolo DOCG Vigna La Rosa that was born on a parcel: harmonious, fresh, elegant, and deep, with extreme potential.

Map sheet 2:
Parcels 1-49-255
Vineyard:
Nebbiolo
Variety:
Lampia, Michet
Clones:
clonal and massal selection of old corporate vineyards
Plant density:
4200 vines/ha
Vineyard surface:
6.94.47 ha
Growing system:
Guyot
Harvest period:
I - II ten days of October



Soil geology:
Sant'Agata Fossili marls
Soil type:
14% sand, 55% silt, 31% clay
Altitude:
m 250-310 a.s.l.
Planting year:
1975
Climate:
Temperate
Exposure:
Suoth, South-west
Temperature:
18-20° C
Produced bottles:
12971
Farming method:
Organic

The radar graph highlights soil, climate, and organoleptic parameters, on a scale of values from 0 to 10, crossing all analytical data related to each single vineyard.

VINTAGE 2022

2022 was a year dominated by intense heat and water scarcity. Despite such extreme weather conditions, once again the historical memory of the vine surprised us: the plant managed to ripen the grapes in a balanced way without any significant changes in the composition of the juice. Full bodied Barolos with excellent long term aging potential.

VIGNA LA ROSA 2022

BAROLO
DOCG
FONTANAFREDDA

Nebbiolo
Variety: Lampia, Michet
Clones: massal selection from old company vineyards

La Rosa Vineyard, MGA Fontanafredda, Serralunga d'Alba

14% sand,
55% silt,
31% clay

250-310m slm

South, south-west

Sistem: guyot
4.200 plants/ha

I - II decade of October

14,5%

18-20 °C

0,75 L - 1,5 L - 3 L

Organic

Vegan

TECHNICAL NOTES

Vinification: The grapes harvested during the day are taken to the winery in small perforated 20 kg crates, destemmed and not crushed to avoid damaging the skins, which are very delicate in the Nebbiolo variety. Fermentation then begins in wooden vats at a temperature between 26 and 28°C. At the end of fermentation, the new wine remains in contact with the skins for another 4-5 days, with the cap being lightly sprayed with water in order to extract as many noble substances as possible from the skins, which will contribute to the richness of the finished product.

Aging: As soon as the coarser solids have settled to the bottom of the tank where the wine has been racked, it is transferred to medium sized oak barrels (30-50 hl) where it rests and matures for about 24 months. Further aging in the bottle for about 12 months prepares the wine in the best possible way for sale.

TASTING NOTES

Ruby red color with garnet reflections. The bouquet is broad, gentle, but intense with clear hints of wilted rose, violet, tobacco, undergrowth, and light vanilla. On the palate, the tannins are dense and thick: the attack is soft, almost velvety, then explodes into a sensation of fruit well balanced by acidic freshness. The finish is very long and rich in flavor.

PAIRINGS

Barolo is the perfect pairing for rich, traditional dishes, such as traditional Piedmontese meat main courses and medium aged cheeses. But the versatility of this wine also lends itself to unique pairings from around the world: from aromatic Argentine asado (grilled meat) to French cassoulet, to the intense and spicy flavors of Moroccan lamb tagine. If you like, it can also accompany post dinner conversation or a "special" toast!

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