FONTANAFREDDA

Fondata dal 1° Re d'Italia nel 1858

VINI FINI

pure consistency of fine texture

FONTANAFREDDA

FONDATA DAL 1° RE D'ITALIA NEL 1858

LA LEPRE

A tradition of Langhe: tough and versatile, fun and fresh

The name "La Lepre", is due to the small animals with long ears that populate this vineyard of Diano D'Alba, which intersects with the hills of the MGA Fontanafredda. This wine represents the langarola tradition, famous for daily consumption, resistant to the time and guardian of the biodiversity of the Langhe, here is expressed in all its richness and fullness of taste, maintaining the typical floral variety of grapes.

TECHNICAL NOTES

The grapes ferment in 56% whole-bunch wood vats, as harvested from the vine, the remaining part of destemmed grape must (44%) is vinified in stainless steel vats at 28-30° C with frequent remixing to optimize polyphenolic extraction. The fermentation continues until the sugars are exhausted at a controlled temperature of 25-26° C. The first part (whole bunch) is aged in large barrels of Slavonian oak and the second part (debarked pitted apple juice) in cement. After about 6 months, the two fractions are combined, followed by bottling and further aging in the bottle.

TASTING NOTES

Wine of intense red color, with violet reflections. Thanks to its terroir, you immediately notice an exceptional fruity profile of blackberry, raspberry and cherry with a hint of spice. In the mouth full and enveloping tannins give sensations of volume and roundness. The acidity well balanced with fruity sensations gives persistence and savoury to the long aftertaste. Versatile, fun, fresh.

PAIRINGS

Able to enhance the typical dishes of the territory where it is born, such as bagna cauda or veal tonnato, this wine is excellent in the company of first courses like “agnolotti del plin” or risotto with tomato. Ideal with light white meat dishes with herbs and vegetarian Mediterranean dishes, from eggplant parmigiana or Greek moussaka to French ratatouille. Ideal companion fresh cheeses and soft pasta, but also international dishes such as steamed ravioli or the Tandoori chicken, typical dish of Indian cuisine.

TERROIR

The vineyard is located on a promontory in Diano d'Alba, intersecting the hills of the Fontanafredda MGA, in the heart of Serralunga d'Alba, one of the oldest in the Serravalian area. In the Fontanafredda MGA in particular, there is a consistent presence of Sant'Agata Fossil Marls in the northern sector, including the slope that falls in the municipality of Diano d'Alba, where La Lepre originates. Here The climate is continental, thanks to the presence of the Maritime Alps, which result in intense temperature ranges between seasons.

The soil contains a good content of limestone, clay and coarse sands: the latter makes the soil loose and gives it softness and great permeability. Because of their marine origin, the vineyard soils are rather poor in organic matter, but rich in mineral salts.

DOLCETTO

LA LEPRE

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SERRALUNGA D'ALBA