

BAROLO FONTANAFREDDA

BAROLO
DOCG

PROPRIETÀ IN FONTANAFREDDA



The M.G.A. that gives its name to Fontanafredda, an amphitheatre of vineyards which are part of the 181 M.G.A.s that make up Barolo. We are at the entrance to the municipality of Serralunga d'Alba, unique in terms of finesse and elegance. Grape variety: Nebbiolo. Training system: Guyot. Surface area: 14.78 ha.



Nebbiolo



"Fontanafredda"
Vineyard in
Serralunga d'Alba



Calcareous marl
and clay



250-310m slm



South,
south-west



System: guyot
4.000-5.000
plants/ha



First-second
decades of
October



14,5 % vol



18-20 °C



0,75 - 1,50 - 3 L

TECHNICAL NOTES

Fontanafredda is a cru that extends entirely within our Estate. This plot of land constitutes a border between soils of Helvetian and Tortonian origin. The result is a soil with transitional characteristics, with clayey marls and layers of clayey sand. The vinification process occurs in stainless steel vats at controlled temperatures. At the end of the fermentation, the new wine stays in contact with the grape marcs for about one month. The entire aging process occurs in medium and large oak casks for two years, followed by twelve months in bottles.

TASTING NOTES

Shine garnet red colour. The bouquet has notes of small red fruits that lead to balsamic hints of spice. The mouth aroma has an harmonious entry, with silky tannic sensations and an aftertaste which in its freshness recalls fabulous olfactory sensations.

PAIRINGS

Ideal with big red meat dishes and medium or mature cheeses, it can also make for pleasant after-dinner company.