VIGNA

BIANCA

BAROLO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2022

18 58

FONTANAFREDDA

FONDATA DAL 1° RE D'ITALIA NEL 1858

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VIGNA BIANCA

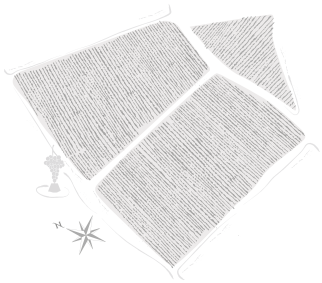
FONTANAFREDDA

SERRALUNGA D'ALBA

BAROLO
VIGNA BIANCA

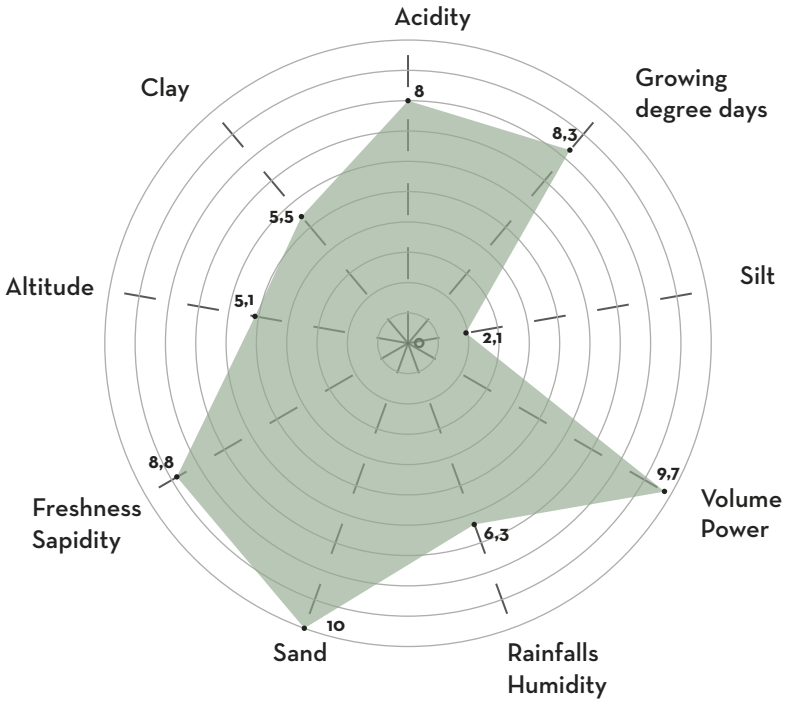
M.G.A. FONTANAFREDDA

Proprietà in Fontanafredda



Vigna Bianca is located at 210-260 meters above sea level; it's rooted in the heart of the M.G.A. Fontanafredda, in Serralunga d'Alba, and extends for 0.6672 hectares, with a west-facing exposure. The land has good porosity and depth, with roots extending down to 2 meters, that obtain more nourishment from soil and encourage a good biological activity of plant growth and development. Soil presents with a variable composition, with areas full of sand on the surface and deeper layers, where the percentage of clay increase significantly. This pedological contrast gives an extraordinary complexity to the vineyard, and affects both wine structure and its natural elegance. The vineyard was replanted in the 2000s and gives life to Barolo DOCG Vigna Bianca: an elegant, harmonious, fragrant, and fine wine, capable of combining depth and drive with excellent balance.

Map sheet 1:
Parcels 60
Vineyard:
Nebbiolo
Variety:
Lampia, Michet
Clones:
multiclonal
Rootstocks:
K5BB, 420A, 110R
Plant density:
4440 vines/ha
Vineyard surface:
0,6672 ha
Growing system:
Guyot
Harvest period:
Late September



Soil geology:
Sant'Agata Fossili marls
Soil type:
61% sand, 12% silt, 27% clay
Altitude:
m 210-260 a.s.l.
Planting year:
2000 - 2002
Climate:
Warm and ventilated
Exposure:
West
Temperature:
18-20° C
Produced bottles:
2993
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 BIANCA 2022

BAROLO
DOCG
FONTANAFREDDA

Nebbiolo
Variety: Lampia, Michet
Clones: multiclonal
Rootstock: K5BB, 420A, 110R

Bianca Vineyard,
MGA Fontanafredda,
Serralunga d'Alba

61% sand,
12% silt,
27% clay

210-260m slm

West

Sistem: guyot
4.440 plants/ha

End of September

14,5%

18-20 °C

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

Organic

Vegan

TECHNICAL NOTES

Vinification: The grapes are harvested in small 20 kg crates, cooled to 10/12°C, destemmed, and transferred to wooden vats, where they undergo cold pre fermentation maceration for 3-4 days. The must is then brought to 23/25°C to promote alcoholic fermentation, which takes place at a controlled temperature between 26 and 28°C.

Aging: Shortly after the sugars had been completely fermented, the wine was racked and placed in an oak barrel where it remained for a period of 30 months. After that, the aging process continued in the bottle for 10-12 months before the wine was released for sale.

TASTING NOTES

Medium intensity garnet color. The nose is complex, fresh, and elegant, with floral notes, hints of pomegranate, and a delicate hint of vanilla. But that's not all: on the palate, it is harmonious and warm, supported by fresh, vibrant tannins that accompany a remarkable depth of flavor.

PAIRINGS

Barolo is the perfect pairing for important dishes, such as traditional Piedmontese meat main courses and medium long aged cheeses. But that's not all. If we explore the possibilities of global food and wine, we can enjoy original pairings, such as boeuf bourguignon or short ribs, as well as herb crusted rack of lamb or duck breast with red fruit reductions. It is also interesting to pair it with sophisticated Asian inspired cuisines, where the umami component enhances the complexity and vibrant tannins of the wine. If you like, it can also accompany after dinner conversation or a "special" toast!

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FONTANAFREDDA
Fondata dal 1° Re d'Italia nel 1858