1858
FONTANAFREDDA
FONDATA DAL 1° RE D'ITALIA NEL 1858
DERTHONA
LA LEPRE
Papagena
FONTANAFREDDA
FONTANAFREDDA
SERRALUNGA D'ALBA
ITALIA
Marin
AMPELIO
VAL DI TANA
Cortem
SOLEROSE
FONTANAFREDDA
VINI FINI
pure consistency of fine texture

FONTANAFREDDA

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SOLEROSE

A refreshing embrace with the essence of Nebbiolo

The beetle on the label symbolizes regeneration and transformation, an emblem of the natural cycle that accompanies Nebbiolo from vineyard to wine. Etched on its wings are the hills of the Langhe and the rows of vines that define its identity, while its back features the lobed leaves and tightly clustered bunches of Nebbiolo, a living memory of the vine. The rosy eclipse between Sun and Moon represents the balance of SoleRose: the warmth of the 5% fermentation in wood is that golden spark of the eclipse, which lends depth and structure, while the stainless steel is the night breeze that keeps the wine vibrant and crisp. The scarab thus becomes an image of a silent metamorphosis: Nebbiolo is clothed in light, giving life to a rosé capable of soaring high between primordial aromas and contemporary refinement.

TECHNICAL NOTES

The grapes, harvested by hand into small crates, are destemmed, crushed, and transferred to stainless steel fermentation tanks, where cold maceration takes place at a temperature of 10°C for 24 hours. Once maceration is complete, the skins are gently pressed, and the must is then left to settle statically while kept cold for another 24 hours. After two weeks of fermentation, part of the wine is kept on fine lees in steel tanks for four months at a temperature of 5°C to inhibit malolactic fermentation, while the remaining 5% spends this time in wood. Bottling takes place at the end of winter.

TASTING NOTES

Immediately after bottling, the wine has a powder pink color, which may develop slight coppery hues over time. The aroma is fruity, with notes reminiscent of raspberry, ripe blueberry, and wild strawberries. On the palate, the wine is fragrant, savory, and silky.

PAIRINGS

It pairs beautifully with traditional Italian dishes such as prosciutto and melon, caprese salad, seafood risotto, or a delicate veal with tuna sauce. At the same time, it pairs elegantly with international dishes such as sushi and sashimi, salmon poke bowls, Mediterranean couscous, French niçoise, or Peruvian ceviche. Its freshness and subtle fruity notes make it a versatile companion, capable of crossing borders and culinary cultures with ease.

TERROIR

The soil in the Roero region is characterized by the "Sabbie d'Asti" and is of marine origin. The soil is loose, highly permeable, and low in coarse texture. The presence of silica and quartz imparts a mineral driven savory note to the wine, while the presence of shell fragments and prehistoric microorganisms enriches the soil with calcium carbonate, enhancing the floral and berry aromas.

The Montà and Castellinaldo areas have a semi arid continental climate, with relatively low rainfall that is concentrated mainly in the spring and fall. The permeability of the sandy soil allows the vines to concentrate more sugars and primary aromas.

LANGHE ROSATO

SOLEROSE