

Fontanafredda

Barbera d'Alba, Raimonda 2023



RED STILL WINE



ITALY



PIEMONTE



SUITABLE
FOR VEGANS

TASTING NOTE

Subtle, elegant wine from Piedmont's 'second' grape (after Nebbiolo), this has an appealing red fruitiness, including the trademark Barbera acidity, balanced out by softness and a touch of tannin.

VITICULTURE

The grapes come from the Communes of Serralunga d'Alba, Castiglione Falletto, La Morra, Novello, Treiso and Alba. The terrain, exposed to the south, south-west or south-east, is of a clayey, silicious-calcareous type. The maximum yield per hectare is 100 quintals of grapes, and grapes are harvested in October, before the Nebbiolo.

VINIFICATION

Fermentation is carried out for about 8-20 days, in stainless-steel tanks at controlled temperatures of 27-28 degrees C. Malolactic fermentation follows, before a year in large oak barrels.

FOOD MATCHING

A very versatile wine, it accompanies a wide range of dishes such as soups, risotto, and charcuterie.

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| SIZE | 75cl |
| VINTAGE | 2023 |
| ABV | 14% |
| GRAPE VARIETIES | Barbera (100%) |
| CLOSURE | Agglomerate Cork |
| SKU CODE | 33816123 |
| EXPRESSION | Red, Medium-Bodied and Elegant |
| COUNTRY | Italy |
| REGION | Piemonte |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Agglomerate Cork |
| PH | 3.43 |
| TOTAL ACIDITY | 6.38g/l Tartaric |
| RESIDUAL SUGAR | 1.5g/l |
| SKU | 33816123 |