# **Fontanafredda**

# Barbera Piemonte, Briccotondo 2024



SIZE 75cl

**VINTAGE** 2024

**ABV** 13.5%

**GRAPE VARIETIES** Barbera (100%)

**CLOSURE** Screw cap

SKU CODE 51136124

**EXPRESSION** Red, Medium-Bodied

and Elegant

COUNTRY Italy

**REGION** Piemonte

**ALLERGENS** Sulphur

**SUITABLE FOR** Vegetarians

**CLOSURE** Screw cap

SKU 51136124











**SUITABLE FOR VEGETARIANS** 

#### **TASTING NOTE**

Rustic and spicy nose: strawberries and raspberries, but growing in a farmyard, not a garden, darkening in the mouth into blackberry and Morello cherry, plus a lick of liquorice.

#### **VITICULTURE**

The vineyards are situated around Piemonte. on mid to high altitude sites with good exposure and a high content of clayey and calcareous marl soils.

## VINIFICATION

Fermentation is in stainless steel tanks in contact with the grape skins between 28 and 30 degrees C, after 7-8 days malo-lactic fermentation is begun. After all the fermentation is complete, the wine is transferred into large used barrels for 9 months ageing, after which it is bottled.

## **FOOD MATCHING**

Excellent with pasta, particularly with a cheese based sauce, or meaty pizzas and pan fried or barbecued red meat.

