

Fontanafredda

Barolo di Serralunga d'Alba 2022



RED STILL WINE



ITALY



PIEMONTE



SUITABLE
FOR VEGANS

TASTING NOTE

Full-bodied, velvety and intense, this Barolo is heady with vanilla, dried roses and woodland undergrowth.

VITICULTURE

Named for the village where its vineyards lie, this Barolo comes from estate-owned plots and long-standing grower partners who supply Fontanafredda. Yields average 45hl/ha on mid-to upper-slope, south-southwest-facing vineyards. Miocene-Helvetian soils of limestone, grey marl and sand shape its character.

VINIFICATION

Fermented traditionally for 7–10 days in stainless steel at 30–31°C with a floating cap, then left on the skins for 15 days to enhance extraction and begin malolactic fermentation. Aged in large oak casks (70%) and barriques (30%), then bottle-matured for at least 6 months, depending on the vintage.

FOOD MATCHING

Ideal with big red meat dishes and medium mature cheeses, try a wild boar and mushroom risotto for example.

SIZE	75cl
VINTAGE	2022
ABV	14.5%
GRAPE VARIETIES	Nebbiolo (100%)
CLOSURE	Natural Cork
SKU CODE	08476122
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.52
TOTAL ACIDITY	5.67g/l Tartaric
RESIDUAL SUGAR	0.06g/l
SKU	08476122