

Fontanafredda

Barolo, Proprietà Fontanafredda 2018



RED STILL WINE



ITALY



PIEMONTE



ORGANIC



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Fragrant Barolo, perfumed with violets, raspberries and redcurrants, with more juicy red fruit on the palate.

VITICULTURE

Fontanafredda is a cru that extends entirely within the Fontanafredda estate. This plot of land constitutes a border between soils of Helvetian and Tortonian origin. The result is a soil with transitional characteristics, with clayey marls and layers of clayey sand.

VINIFICATION

The vinification process occurs in stainless steel vats at controlled temperatures. At the end of the fermentation, the new wine stays in contact with the grape skins for about one month. The entire ageing process occurs in medium and large oak casks for two years, followed by twelve months in bottles.

FOOD MATCHING

Juicy and spicy and asking to be paired with robust flavours. Think Truffles with risotto or strong, hard cheese.

SIZE	75cl
VINTAGE	2018
ABV	15%
GRAPE VARIETIES	Nebbiolo (100%)
CLOSURE	Natural Cork
SKU CODE	G8396118
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Natural Cork
PH	3.59
TOTAL ACIDITY	5.75g/l Tartaric
RESIDUAL SUGAR	0.4g/l
SKU	G8396118