Fontanafredda

Barolo, Proprietà Fontanafredda 2018



SIZE 75cl **VINTAGE** 2018

15% **ABV**

GRAPE VARIETIES Nebbiolo (100%)

Natural Cork **CLOSURE**

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/I Tartaric

RESIDUAL SUGAR 0.4g/l

SKU G8396118











RED STILL WINE

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 aging 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.

