Fontanafredda

Langhe Nebbiolo, Ebbio 2024



RED STILL WINE | ITALY | PIEMONTE | SUITABLE FOR VEGANS

TASTING NOTE

Nebbiolo, Piedmont's royal grape, from the Langhe, dizzyingly fragrant with dried roses and dried geraniums, followed by a soft, full-bodied mouthful of red fruit.

VITICULTURE

From the hills of Roero and Langhe on soils with calcareous marl.

VINIFICATION

It is made in a traditional way, with a 7-8 day floating cap fermentation in stainless steel tanks at a controlled temperature (28°C). It is aged in wood for at least 8 months and then in the bottle for 2-3- months. It will usually reach its peak 3-4 years after the harvest, but this period can vary considerably depending on the vintage.

FOOD MATCHING

Ideal with flavoursome pasta dishes, meats and medium-mature cheeses.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Nebbiolo (100%)
CLOSURE	Agglomerate Cork
SKU CODE	G8380124
EXPRESSION	Red, Warm and Spicy
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.51
TOTAL ACIDITY	5.36g/l Tartaric
RESIDUAL SUGAR	0.4g/l
SKU	G8380124