

Fontanafredda

Nebbiolo d'Alba Organic, Marne Brune 2021



RED STILL WINE



ITALY



PIEMONTE



ORGANIC



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Nebbiolo, the northern Italian aristocrat that makes Barolo and Barbaresco, here shows its common touch, offering a bouquet of flowers and wild fruit, accessorised with almonds and almond flowers.

VITICULTURE

The vines thrive on the best slopes of hillsides northwest of Alba in Vezza d'Alba Montaldo and Monforte d'Alba. These well-exposed, mid-hillside vineyards, situated to the left of the River Tanaro, feature loose soil with prevailing yellow sands forming layers alongside banks of calcareous marl mixed with gravel.

VINIFICATION

Fermentation with maceration for 10-12 days at a temperature of 28° C. Ageing: in oak casks for 6-7 months followed by at least the same period of time in the bottle.

FOOD MATCHING

Well suited to complex fine dishes where red meats are the focus of the dish. Also suited to seasoned cheese and truffles.

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|-----------------|---------------------|
| SIZE | 75cl |
| VINTAGE | 2021 |
| ABV | 14.5% |
| GRAPE VARIETIES | Nebbiolo (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | 30736121 |
| EXPRESSION | Red, Warm and Spicy |
| COUNTRY | Italy |
| REGION | Piemonte |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.46 |
| TOTAL ACIDITY | 5.59g/l Tartaric |
| RESIDUAL SUGAR | 0.2g/l |
| SKU | 30736121 |