FONTANAFREDDA

# FONTANAFREDDA VIGNA "LA VILLA" BAROLO DOCG

*Since 1878, Fontanafredda, located in the heart of the Langhe region, has been a true institution in Piedmont, a benchmark for authentically-styled Barolo and Barbera wines that deftly balance intense aromas and deep concentration of fruit with outstanding finesse and elegance. This style is fully in line with chief winemaker Danilo Drocco's philosophy that "Barolo should reveal itself little by little, rather than all at once."*

*The story of Fontanafredda is a noble one. It began in 1858, when Vittorio Emanuele II, the first king of Italy, purchased the estate (a former hunting preserve) in order to produce fine Barolo for his personal use. Today, Fontanafredda is the single largest contiguous estate in Piedmont with over 305 acres of land, including 210 acres of vineyards in the Serralunga, Barolo and Diano d' Alba communes. Fontanafredda enjoys unrivalled access to many of Piedmont's greatest vineyard sites. All estate vineyards are farmed without the use of chemicals, and the property is home to a bio-natural reserve, a safe and sustainable refuge for a wide array of local flora and fauna.*

## PRODUCTION AREA

Country: Italy
Region: Piedmont
Appellation: Barolo DOCG

All grapes for this single vineyard offering come from the "La Villa" vineyard in the village of Barolo. Vines are planted at 1050-1215 feet above sea level facing east and south-east exposure. The Tortonian-Miocene era soils are packed with limestone, potassium oxide, phosphor and copper.

## GRAPE VARIETIES

100% Nebbiolo

## PRODUCTION TECHNIQUES

Vines are guyot trained with plant density at 4,800 plants/ha. Following hand harvest in mid-October, grapes are de-stemmed and crushed. The crushed grapes are warmed to around 89-91°F, and the process of pumping the juice over the cap of skins begins immediately. This takes place very frequently over the first 3 days in order to extract an optimal amount of color and tannins. As the alcohol content increases, the extraction of too many tannins is prevented by dropping the temperature to around 77°F, and reducing the volume of liquid pumped over the skins. During this maceration lasting 20-30 days, delastages are performed to improve the extraction of the tannins, and at the same time to oxygenate the yeast so it will ferment in ideal conditions to provide cleaner, more elegant aromas. The alcoholic fermentation is followed immediately by the malolactic fermentation, which is encouraged by keeping the wine in temperature-controlled tanks at 68°F.

## AGING

The wine ages in barriques for 12 months and is then racked into medium oak casks (2000 – 3000 liters to mature for another year. Following bottling, the wine rests in the cellar for another year prior to release.

## DESCRIPTION

Color: Ruby-red with garnet highlights
Aroma: Brimming with black fruit - cherries, blackberries and plums - and with spicy aromas of cinnamon, cloves and black pepper.
Taste: Soft, sweet tannins combine with a strong fruit character. The acidity is nicely balanced with the tannins, giving a sense of freshness that prolongs the finish.

## ANALYSIS

Alc.: 14%

## SERVING SUGGESTIONS

It is excellent served with flavorful meat dishes and mature cheeses.

## BOTTLE SIZES

750 ml

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