



FONTANAFREDDA



FONTANAFREDDA BAROLO DOCG - Silver Label

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.

The wines of Fontanafredda's historical "Silver Label" are those that have helped make the brand famous in Italy and the world. Vineyards located in the traditional DOC and DOCG production areas of Piedmont, together with consistent quality achieved by vinifying grapes grown in vineyards positioned in different soils and with different climatic conditions together are the characterizing elements that have made this line emblematic of Fontanafredda

PRODUCTION AREA

Country: Italy
Region: Piedmont
Appellation: Barolo DOCG

GRAPE VARIETIES

100% Nebbiolo

PRODUCTION TECHNIQUES

Vines are guyot trained with plant density at 4,500 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.

VINIFICATION

The fermentation is traditional, carried out for an average for 8-10 days in stainless steel vats at a controlled temperature (30-31°C) with a floating cap and frequent pumping over of the must. The must is then left on the skins for several days to optimize the extraction of the polyphenolic substances and to help the malolactic fermentation get underway.

AGING

The wine is aged at least two years in large casks made of oak (from Slavonia and mid-France), followed by no less than twelve months in the bottle.

DESCRIPTION

Color: Ruby-red with garnet highlights

Aroma: Clean, full and intense, with the wine's typical traces of withered flowers, dry leaves and underbrush.

Taste: A robust, well-bodied wine packed with structure and capable of withstanding the test of time. The acidity is nicely balanced with the tannins, giving a sense of freshness that prolongs the finish.

ANALYSIS

Alc.: 13.5% pH: 3.50 TA: 6.01 g/L RS: 1.4 g/L

SERVING SUGGESTIONS

Ideal with rich red meats, varying according to the wine and vintage, and medium and mature cheeses. Also lovely as an after-dinner wine.

BOTTLE SIZES: 750 ml

