

Fontanafredda

Wine Region: Piedmont, Italy Date Established: 1858 Winemaker: Danilo Drocco



FONTANAFREDDA

Fontanafredda's noble history began in 1858 when Vittorio Emanuele II, the first King of Italy, purchased the estate in the heart of Langhe, Piedmont in order to produce fine Barolo wine for his personal enjoyment. Twenty years after his firstborn son, Count Emanuele Alberto di Mirafiori, made the wines available commercially.

Purchased in 1931 by Monte dei Paschi di Siena, the world's oldest bank, Fontanafredda has continued to grow and thrive. Today it is the largest contiguous estate in Piedmont, spanning prime vineyard sites and thereby giving access to top Nebbiolo, Barbera, Dolcetto and Moscato grapes.

Fontanafredda maintains its regal roots while evolving into modern times. Piedmont-born gourmand and entrepreneur, Oscar Farinetti of EATALY, became the majority stakeholder in 2008. He works closely with the winemaking and viticultural team, Danilo Drocco and Alberto Grasso, to help bring fresh direction to the estate. Agriculturally, all estate vineyards are managed in an ecologically responsible manner according to a "zero chemical" program.

Over the years, Fontanafredda has remained a benchmark for authentic Barolo and Barbera wines that deftly balance intense aromas and deep concentration of fruit with finesse and elegance. These wines truly represent the philosophy of winemaker Drocco: "Barolo should reveal itself little by little, rather than all at once."



- **BRICCOTONDO LANGHE DOLCETTO DOC**
Fruity with very intense and persistent red fruit aroma
- **BRICCOTONDO PIEMONTE BARBERA DOC** The nose is packed with black fruit, especially blackberries and plums, with slight spicy overtones hinting at black pepper and cinnamon.
- **BRICCOTONDO MOSCATO D'ASTI DOC** Well balanced with sweet honey notes.
- **BRICCOTONDO ARNEIS DOC** Soft and full with flavors of ripe pear.
- **GAVI DEL COMUNE DI GAVI DOCG** 100% Cortese. Ample nose, with an intense bouquet featuring floral notes, vanilla, lemon and apples.
- **LANGHE NEBBIOLO DOC** Complex nose with traces of withered flowers, such as roses and, above-all, geraniums.

- **"MONCUCCO" MOSCATO D' ASTI DOCG** Delicate hints of ripe pear, white peach, honey, linden and orange blossom, sage and lemon.
- **SERRALUNGA D'ALBA BAROLO DOCG** 100% Nebbiolo. **93 Points – Wine Spectator**, February 28, 2015.
- **VIGNA "LA LEPRE" DIANO D'ALBA DOLCETTO DOCG** 100% Nebbiolo. Fine, persistent aromas of blackberries and raspberries with overtones of plums and black cherries.
- **VIGNA "LA ROSA" BAROLO DOCG** 100% Nebbiolo. **94 Points- Wine Spectator**, February 28, 2015.
- **VIGNA "LA VILLA" BAROLO DOCG** 100% Nebbiolo. Brimming with black fruit - cherries, blackberries and plums - and with spicy aromas of cinnamon, cloves and black pepper.
- **VIGNA "LAZZARITO" BAROLO DOC** 100% Nebbiolo. Sumptuous bouquet, with aromas of ripe plums, tobacco, licorice, dried mushrooms, nutmeg and white pepper.



- Largest contiguous estate in Piedmont with 210 acres of vines in the Serralunga, Barolo, and Diano d'Alba communes
- Oscar Farinetti, owner of EATALY, is majority stakeholder and works closely with the winemaking and viticultural team on modern initiatives
- Estate vineyards are managed by a "zero chemical" program using only natural methods of fertilization and pest control
 - The innovative Volumi Bollati series offers Barolo Serralunga d'Alba in half-liter, one-liter and 1.5-liter bottles for parties of two, four and six people respectively

