



FONTANAFREDDA

Piedmont



FONTANAFREDDA BRICCOTONDO ARNEIS - LANGHE DOC

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.

The Briccotondo line perfectly expresses the character of Piedmont's traditional grape varieties. Named for the rolling hills of Langhe and Monferrato (Bricco = Hill; Tondo = Round), these fresh and lively wines have a distinct roundness reminiscent of the land where their grapes are grown. Versatile and food-friendly, Briccotondo wines are great pairings with any meal.

PRODUCTION AREA

Country: Italy
Region: Piedmont
Appellation: Langhe DOC

Grapes are grown in select medium-altitude hillside vineyards located in the Langhe and Roero areas, planted on clay marl and calcereous sand.

GRAPE VARIETIES

100% Arneis

PRODUCTION TECHNIQUES

Upon arrival at the winery, the grapes immediately undergo soft pressing, with separation of the free-run juice from the skins. The must is then transferred into heat conditioned, stainless steel tank. After chilling and static racking, fermentation occurs at a low temperature (65°F). At the end of the fermentation, the wine is stored at a temperature of 40°C to prevent malolactic fermentation. The wine develops in steel for 4-5 months at a low temperature, left on its fine lees to increase its aromatic complexity and fullness on the palate. Then, after cold stabilization, it is bottled before the summer.

DESCRIPTION

Color: Bright straw yellow with greenish highlights.
Aroma: The bouquet conjures up exotic fruit, ripe pears, hawthorn blossom and acacia honey.
Taste: Soft and full on the palate with a refreshing crispness and luscious finish.

ANALYSIS

Alc.: 12.5%

SERVING SUGGESTIONS

Served chilled, it is a great aperitif. It is also ideal with fish, hors-d'oeuvres, light starters, risotto and pasta.

BOTTLE SIZES 750 mL

