



WINEMAKER
Giorgio Lavagna

TECHNICAL DATA
Alcohol
13.5

FONTANAFREDDA

VIGNA LA ROSA BAROLO DOCG 2010

BACKGROUND

Since 1858, the Fontanafredda Estate & Winery has been instrumental to the growth and international awareness of Barolo, while championing sustainability and community engagement in the Langhe region of Piedmont. Under the lead of visionary entrepreneur, Oscar Farinetti, Fontanafredda has built a portfolio of wines that express the depth and diversity of the Langhe, produced from grapes that are farmed from organic and sustainably managed vineyards. Since the 2019 harvest, Fontanafredda is the largest certified organic winery in Piedmont.

APPELLATION

Barolo DOCG, Italy

VARIETAL COMPOSITION

100% Nebbiolo

TERROIR & VINTAGE NOTES

The 250-acre Fontanafredda property in Serralunga d'Alba, a cru site of Barolo, is the single largest contiguous wine estate in the Langhe and includes 247 acres of vineyards, 30 acres of woodland and 10 acres on which the cellars and village buildings lie. Owned vineyards are in the municipalities of Serralunga d'Alba, Diano d'Alba, Barolo, Dogliani, Farigliano, Alba, Rodello, and Murinsengo, at altitudes between 200 - 400m.

Vigna La Rosa, icon of the estate, comes from a single vineyard within the Fontanafredda property. Its nearly 5ha receives south and south-west exposure and it is planted entirely with Nebbiolo, at a vineyard altitude of 250-310m asl. Vines are guyot trained with plant density of 4,000-5,000 plants/ha. The soil is rich in calcareous marl and clay, as well as quartz sand, allowing for good drainage. These conditions impart a floral characteristic, fine, graceful tannins and high acidity.

WINEMAKING & AGEING

Following hand harvest in mid-October, grapes are de-stemmed and crushed. The wine is aged 3 years in large casks, followed by an additional year in bottle.

TASTING NOTES

On the nose, clear-cut overtones of withered roses, violets, tobacco, underbrush, spices, and a slight touch of vanilla. Dense, closely-woven tannins start out smooth, almost velvety, and then explode in the palate with fruit. It is excellent served with flavorful meat dishes and mature cheeses.



FONTANAFREDDA



96 JAMES SUCKLING
POINTS
October 2014

94 PTS WINE SPECTATOR 2/15

94 PTS WINE ADVOCATE 6/14

90+ PTS VINOUS 9/14

90 PTS WINE ENTHUSIAST 10/14



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