



WINEMAKER

Giorgio Lavagna

TECHNICAL DATA

Alcohol
14%

FONTANAFREDDA

PROPRIETÀ IN FONTANAFREDDA MGA
BAROLO DOCG 2013

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 MGA 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.

MGA Fontanafredda is a single-vineyard within the greater cru site of the Fontanafredda estate, itself demarcated as an MGA. As Fontanafredda is the only producer to farm this vineyard, this makes the wine a "monopole." The vineyard is roughly 15ha and surrounds the historic cellars of the estate. It rests on ancient Helvetian and Tortonian soils, now covered with clayey mars and sand. Receiving South and South-West, at a vineyard altitude of 250-310m asl. Vines are guyot trained with plant density of 4,000-5,000 plants/ha.

WINEMAKING & AGEING

Fermented in stainless steel vats at controlled temperature, the wine the macerates with its skins for about 1 month. Aged in medium and large oak casks for 2 years, followed by additional 12 months in bottle.

TASTING NOTES

Notes of red berry fruits and violets with tight, but silky tannins. The finish of red fruit is long and persistent. Ideal with hearty stews and big red meat dishes. It's also delicious on its own, for after dinner.



FONTANAFREDDA



95 WINE SPECTATOR
POINTS
April 2018

92 PTS WINE ADVOCATE 6/17



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