

# **WINEMAKER** Giorgio Lavagna

## TECHNICAL DATA Alcohol 13.5%

# FONTANAFREDDA

"SILVER LABEL" BARBARESCO DOCG 2015

### **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 2018 harvest, Fontanafredda is the largest certified organic winery in Piedmont.

#### **APPELLATION**

Barbaresco DOCG, Italy

#### VARIETAL COMPOSITION

100% Barbaresco

## **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.

Harvested from limestone and marl soils at various exosures, 300-400m asl. Vines are Guyot-trained and planted at a density of 4,500 plants/ha.

#### **WINEMAKING & VINTAGE NOTES**

Fermentation is carried out for an average of 8-10 days in stainless steel vats at a controlled temperature (86-88°F) with frequent pumping over of the must. Maceration for several days following to optimize phenolic extraction and help start malolactic fermentation.

Aged at least 2 years in large Slavonian and French oak casks, then bottled aged for an additional year.

#### **TASTING NOTES**

On the nose, light vanilla, intense underbrush, and violets. A robust, well-bodied wine packed with structure and capable of withstanding the test of time. This wine has a soft and lingering taste, which is full and velvety. Ideal wine for transitioning into cooler, autumn weather. Try with roasted chicken dinners.





WINE SPECTATOR April 2019 POINTS 90 PTS WINE ENTHUSIAST 2/19











