



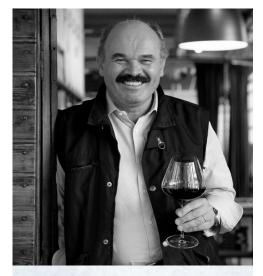
## PIEDMONT, ITALY



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. Fontanafredda is the largest certified organic company in Piedmont, beginning with their 2018 harvest. The winery is also working with its 400 local grower partners, who bring their grapes to Fontanafredda each year, to help them in converting their farming to organic.

- Instrumental to the growth and international awareness of Barolo, while championing sustainability and community engagement in the Langhe region of Piedmont.
- 100% organic estate vineyards since 2018. Starting from this vintage, estate-produced wines will be organic, with the eventual goal for the whole portfolio to become organic, following the conversion of their grower partners.
- Working with their 400 local grower partners to help them adopt sustainable farming practices.
- Fontanafredda is the only winery in Barolo whose entire estate is identified as an MGA - Menzione Geografica Aggiuntiva (Additional Geographic Mention) – due to their historic significance and commitment to quality.
- First Barolo producer to bottle a designated single village, Serralunga d'Alba, and single vineyard, "La Rosa" Barolo, effectively launching the site-specific specialization that Barolo is renowned for.
- Established by the first king of unified Italy, Vittorio Emanuele II, his son, Count Mirafiori, was able to grow the reputation and prestige of Barolo by serving the wine at royal courts abroad.
- · Full portfolio covers the depth and diversity of the Langhe.



OSCAR FARINETTI

Barolo del Comune di Serralunga d'Alba DOCG
Coste Rubìn Barbaresco DOCG
Gavi del Comune di Gavi DOCG
Derthona Colli Tortonesi Timorasso DOC
Ebbio Nebbiolo Langhe DOC
Pradalupo Roero Arneis DOCG
Raimonda Barbera d'Alba DOC
Solerose Rosé, Langhe DOC
Barolo Chinato
Vigna La Rosa Barolo DOCG
Barolo Riserva DOCG
Proprietà in Fontanafredda MGA Barolo DOCG

Proprietà in Fontanafredda MGA Barolo DOCG Contessa Rosa Rosé, Alta Langa DOCG Vigna Gatinera Brut Nature Alta Langa DOCG

Limited Edition Alta Langa DOCG

"Silver Label" Barolo DOCG

"Silver Label" Barbaresco DOCG

"Silver Label" Barbera d'Alba DOC

Briccotondo Barbera Piemonte DOC

Briccotondo Dolcetto Piemonte DOC

Briccotondo Langhe Arneis DOC

Briccotondo Moscato d'Asti DOCG













## **CRUS**

#### **FONTANAFREDDA**

BAROLO RISERVA DOCG Piedmont, Italy

- · 100% Nebbiolo
- Sourced exclusively from estate vineyards within the communes of Serralunga d'Alba and Barolo: The Vigna La Rosa (Serralunga d'Alba), Vigna La Deizia (Serralunga d'Alba) & Vigna La Villa (Barolo)
- Only produced in outstanding vintages
- · Aged three years in large casks, then an additional two years in bottle
- · Complex notes of black cherry, tobacco, dried mushrooms, pepper, balsamic and mint are complimented by sweet, velvety tannins and bright acidity



#### **FONTANAFREDDA**

PROPRIETÀ IN FONTANAFREDDA MGA BAROLO DOCG Piedmont, Italy



HIGHLY RECOMMENDED

- · 100% Nebbiolo
- 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
- 15ha vineyard surrounding the historic cellars of the estate
- · Aged two years in medium & large casks, followed by an additional year in bottle



### **FONTANAFREDDA**

VIGNA LA ROSA BAROLO DOCG Piedmont, Italy

- · 100% Nebbiolo
- · Vigna La Rosa, icon of the estate, comes from a 5ha single vineyard within the estate
- · The 1964 vintage was the first single-vineyard Barolo produced
- Planted at S & SW exposure, on soils composed of calcareous marl and clay, as well as quartz sand, allowing for good drainage
- · Aged three years in large casks, followed by an one year in bottle
- · La Rosa expresses the qualities of Barolo grown in Serralunga d'Alba at their best, with a marked, almost feminine, grace and softness in its flavor and aroma

## **SPARKLING**



#### **FONTANAFREDDA**

CONTESSA ROSA ROSÉ, ALTA LANGA DOCG Piedmont, Italy



- · Chardonnay, Pinot Noir
- Contessa Rosa, named after the estate's former owner, Countess Rosa Vercellana, is an Alta Lange sparkling wine made in the traditional method
- Post-disgorgement, a special liqueur d'expedition is added, containing 1967 Barolo; The result is a soft pinkcolored sparkling wine a perfume of orange blossom, pomegranate, bitter chinotto orange and black plums, finishing with herb and spice notes of ginger, nutmeg, lavender and basil
- This sparkling wine, made from grapes grown at high altitudes, expresses the union of aromatic freshness and complexity of the great wine Barolo



## **FONTANAFREDDA**

VIGNA GATINERA BRUT NATURE ALTA LANGA DOCG Piedmont, Italy

- · Pinot Noir
- "Vigna Gatinera" is a blanc de noirs from the hillsides of Serralunga d'Alba. East-facing vineyards lie 400-600m asl
- · Soils are composed of white clay with layers of chalky sand.
- Following pressing, must is divided into two lots for fermentation: one in SS at low temps; one in barrique, stored in underground cellars
- · Lots are blended; then 2nd fermentation begins in bottle
- · Aged 30mo on the lees
- · Fine, persistent perlage; complex aromas of white-fleshed fruit, peaches and pears, along toasted nuts and fresh bread



## **FONTANAFREDDA**

LIMITED EDITION ALTA LANGA DOCG Piedmont, Italy

- · Pinot Noir, Chardonnay
- · Alta Langa DOCG is Piedmont's traditional method brut sparkling
- Grapes farmed from the highest hilltops of the Langhe
- Sourced from S & SE-facing vineyards 250-500m asl. Soils are white clay, alternated with layers of sand & limey marl
- Grapes are delicately & softly crushed: must is transferred to temp-controlled tanks for static decanting
- · Fermentation in SS at low temps. Following, wine is kept on the fine lees for few months
- · In spring, 2nd fermentation in bottle, followed by 30mo maturation on the lees
- · A fresh and fruity wine, the long lees aging produces aromatic complexity. Notes of honey, white peaches, grapefruit, & basil. Savory, with a persistent sparkle & sweet, lingering finish















## LE RIGHE (STRIPES)



### **FONTANAFREDDA**

BAROLO DEL COMUNE DI SERRALUNGA D'ALBA DOCG Piedmont, Italy



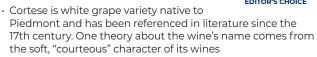
- · 100% Nebbiolo
- This iconic wine of the estate was the first single-vineyard Barolo on the market
- Aged one year in barrique (Allier) and two years in 2,000L oak casks, followed by an additional year in bottle
- Commune of Serralunga d'Alba is known for power, structure, and refinement
- Full bodied and velvety with notes of vanilla, spices, withered roses, and underbrush
- Characterized by great structure and power; The finish is very long-lasting



#### **FONTANAFREDDA**

GAVI DEL COMUNE DI GAVI DOCG Piedmont, Italy





- Grapes are sourced from sandy-soiled vineyards with a high content of arenaceous marl, planted at 200-300 asl.
- Aged in stainless steel for 2-3 months and cold-stabilized prior to bottling, to preserve its fresh fruit flavors
- $\boldsymbol{\cdot}$  Notes of white flowers, vanilla, lemon and bitter apple
- $\cdot$  Dry, full-bodied, well-balanced and elegant



#### **FONTANAFREDDA**

EBBIO NEBBIOLO LANGHE DOC Piedmont, Italy



2020 WINE ENTHUSIAST

JAMES SUCKLING

- · 100% Nebbiolo
- Grapes are sourced from the hills of Roero and the greater Langhe region, from South and South-west-facing vineyards
- Aged 8 months in neutral wood, to maintain the wine's freshness and fruit
- Perfumed with roses and geraniums, with a warm, soft, and inviting palate and a lingering finish



#### **FONTANAFREDDA**

COSTE RUBÌN BARBARESCO DOCG Piedmont, Italy



· 100% Nebbiolo

- Sourced from the Treiso & Neive communes of Barbaresco. S & SW-facing vineyards lie 250-300masl; composed of clay and calcareous marl-rich soil; Harvested the first weeks of Oct.
- Following fermentation, must is pumped over the skins regularly to optimize extraction of color & tannin
- · Maceration for 15 days, followed by MLF
- Aged in 2,000 and 3,000-liter Allier oak barrels. Aged 1 year, then transferred to SS tanks for a short period before bottling
- Notes of ripe plums, blueberries & violets, with hints of licorice, cinnamon, and tobacco. Well-structured tannins and closely packed fruit lead to a long finish



## **FONTANAFREDDA**

DERTHONA COLLI TORTONESI TIMORASSO DOC Piedmont, Italy

- Timorasso, native grape to the Colli Tortonesi DOC, a stretch of hills (colli) flanking the town of Tortona; Derthona is the ancient Roman name for Tortona
- · Vineyards are ground limy limestone (pulverized limestone)
- · Hand harvested grapes picked at the end of September
- De-stemmed & pressed grapes are cold-macerated, then softly squeezed and the must is decanted for 24 hours to separate the coarser deposits
- Fermentation in stainless steel vats for ~30 days and bottled without aging
- Aromatic bouquet of exotic fruit and white-pulp fruit.
   Fresh and persistent profile; As it ages, it gains in mineral complexity and dried fruit, almond & honeyed notes



## **FONTANAFREDDA**

PRADALUPO ROERO ARNEIS DOCG Piedmont, Italy



· 100% Arneis

 Derived from a Piedmontese word meaning "little rascal," Arneis can be tricky to grow, but has enjoyed increased popularity for the wine's beautiful fruit and floral characteristics

- Aged in stainless steel for four to five months on its fine lees at low temperatures, in order to increase aromatics and body
- · Bouquet of exotic fruits, matured pears, and acacia honey



## **FONTANAFREDDA**

RAIMONDA BARBERA D'ALBA DOC Piedmont, Italy



WINE SPECTATOR 6/19

- · 100% Barbera
- Matured partly in large French and Slavonian large casks and partly in smaller French and American barrels treated with medium toast. After one year, the wines are blended and bottled
- Flowers and red fruits mingle with nice light overtones of oak, spices and vanilla; The palate is full, nicely dry and velvety

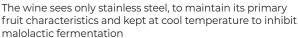


## FONTANAFREDDA

SOLEROSE ROSÉ, LANGHE DOC Piedmont, Italy



Destemmed grapes are crushed and undergo cold maceration for 24 hours, before being gently pressed



• Fresh palate of raspberries, blueberries, and ripe strawberries; this is a soft and savory wine.















## **BRICCOTONDO**



## **FONTANAFREDDA BRICCOTONDO BARBERA** LANGHE DOC

Piedmont, Italy

- · 100% Barbera
- · Briccotondo, meaning "hilltop," refers to the specially selected vineyard sites where the grapes are grown
- Aged partly in new, Allier oak barrels and partly in large Slavonian casks. After a few months, the wine is lightly fined and bottled
- · Black fruit aromas, with slight spicy notes of black pepper and cinnamon; Sweet, soft tannins are a closely-woven texture that merges the fruit profile with crisp freshness



#### **FONTANAFREDDA**

BRICCOTONDO DOLCETTO PIEMONTE DOC Piedmont, Italy

- · 100% Dolcetto
- Briccotondo, meaning "hilltop," refers to the specially selected vineyard sites where the grapes are grown
- · Dolcetto, the "little sweet one," is characterized by their relatively low acidity and fruity, soft wines
- Aged in stainless steel for 6 months before bottling
- Intensely fruity aroma. On the palate, it is well-balanced and velvety, with fruit flavors accented by notes of almonds



## **FONTANAFREDDA**

BRICCOTONDO LANGHE ARNEIS DOC Piedmont, Italy

- · 100% Arneis
- · Derived from a Piedmontese word meaning "little rascal," Arneis can be tricky to grow, but has enjoyed increased popularity for the wine's beautiful fruit and floral characteristics
- Briccotondo, meaning "hilltop," refers to the specially selected vineyard sites where the grapes are grown
- Fermentation in cool, stainless steel tanks; the wine is left in its fine lees to increase aromatics and body
- · Notes of exotic fruit, ripe pears, blossom, and acacia honey, this wine is soft and full on the palate, with a refreshing crispness and luscious finish



#### **FONTANAFREDDA**

BRICCOTONDO MOSCATO D'ASTI DOCG Piedmont, Italy

- · 100% Moscato
- · Moscato d'Asti is the top growing region of Moscato in terms of quality and is the highest designation for the wine
- Fermented at low temperatures and lightly fined and filtered, this wine is bottled without any aging to maintain freshness.
- Pure, intense nose of musk, orange flowers, sage, and honey
- On the palate, pleasantly sweet, well-balanced, featuring honey and freshly picked grapes

## SILVER LABEL



#### **FONTANAFREDDA**

"SILVER LABEL" BAROLO DOCG Piedmont, Italy



- · 100% Nebbiolo
- · This wine a blend of grapes from all 11 communes in the Barolo zone, as traditionally all Barolo had been made
- · The design of the silver label, referred to as Tradizione, reflects the original design of the estate's first bottlings
- Aged two years in large Slavonian casks, followed by additional 12 months in bottle
- · Typical notes of withered flowers, dry leaves and underbrush



#### **FONTANAFREDDA**

"SILVER LABEL" BARBARESCO DOCG Piedmont, Italy



- · 100% Nebbiolo
- · The design of the silver label, referred to as Tradizione, reflects the original design of the estate's first bottlings
- · Aged for at least two years in large Slovanian and French oak cask followed by an additional year of aging in bottle for
- Notes of light vanilla, underbrush, and violets; The profile is full and velvety, with a soft and lingering finish



### **FONTANAFREDDA**

"SILVER LABEL" BARBERA D'ALBA DOC Piedmont, Italy



- · 100% Barbera
- · The design of the silver label, referred to as Tradizione, reflects the original design of the estate's first bottlings
- · Aged in casks for six months, followed by two months of bottle aging before release
- Characteristic of Barbera, this wine has an intense bouquet of flowers and red fruits, with a juicy velvety palate

## **DESSERT**



## **FONTANAFREDDA**

**BAROLO CHINATO** Piedmont, Italy

- · 100% Nebbiolo
- · Barolo Chinato was introduced in the late 19th century where an alcoholic infusion of herbs and spices, using a cinchona bark base, would be added to wine to increase ageability and promote it as a medicinal drink
- · It is an aromatized wine, thus categorized a type of vermouth
- · Its alcoholic strength gives it a long shelf life, but is not too high to make it a highly enjoyable
- · Complex notes of calisaya bark, cinnamon, cloves, nutmeg and aromatic herbs, with a lovely bitter-sweet profile











