



# FONTANAFREDDA

## BAROLO RISERVA 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 2018 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.

Barolo Riserva is only made in exceptional years and comes exclusively from Fontanafredda's estate vineyards within the communes of Serralunga d'Alba and Barolo. The grapes are harvested from Vigna La Rosa (Serralunga d'Alba), Vigna La Deizia (Serralunga d'Alba) and Vigna La Villa (Barolo). Soils have a high content of limestone and grey marl, alternating with sand, and are 300-400m asl. To be considered a Riserva, the wine must age for 5 years – 3 in barrel and 2 in bottle – before release.

### WINEMAKING & AGEING

Traditional fermentation for 12 days in stainless steel vats with a floating cap at a controlled temperature (86-88° F). Maceration occurs for 25-30 days to optimize phenolic extraction and start malolactic fermentation.

The wine is aged 3 years in Ilie and Slavonian oak casks and bottled for an additional 24 months; sometimes longer, depending on the vintage.

### TASTING NOTES

Complex notes of black cherry, tobacco, dried mushrooms, pepper, balsamic and mint are complimented by sweet, velvety tannins and bright acidity. Ideal with big red meat dishes and medium or mature cheeses. It's also a great contemplative wine for after dinner.

### WINEMAKER

Giorgio Lavagna

### TECHNICAL DATA

Alcohol  
14%



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