

FONTANAFREDDA

GAVI DEL COMUNE DI GAVI DOCG 2020

FONTANAFREDDA
FONDATA DAL 1° RE D'ITALIA NEL 1858

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

Gavi del Comune di Gavi DOCG, Italy

VARIETAL COMPOSITION

100% Cortese

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.

Grapes are sourced from sandy-soiled vineyards with a high content of arenaceous marl, planted at 200-300 asl. Vineyards are South-East and South-West facing, and plantes at 4,400 vines per ha.

WINEMAKING & AGEING

Grapes undergo soft pressing and the clear must begins fermentation at a low temperature of 64° F. 85% is fermented in stainless steel, the rest in barriques.

The wine is aged in stainless steel for 2-3 months, then cold stabilized and bottled.

TASTING NOTES

Ample nose, with an intense bouquet featuring floral notes, vanilla, lemon and apples. On the palate, dry, full-bodied, well-balanced and elegant. Excellent as an aperitif, and delicious with hors-d'oeuvres, shellfish, and chicken dishes.

91 POINTS

EDITOR'S CHOICE
WINE ENTHUSIAST
August 2021



WINEMAKER

Giorgio Lavagna

TECHNICAL DATA

Alcohol
12.5%