



FONTANAFREDDA

VIGNA GATINERA BRUT NATURE

ALTA LANGA DOCG 2016

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

Alta Langa DOCG, Italy

VARIETAL COMPOSITION

Pinot Noir

TERROIR & VINTAGE NOTES

Alta Langa DOCG is Piedmont's brut sparkling wine made in the traditional method. It is the first traditional method wine made in Italy, first produced during the mid-19th Century. Made with Pinot Noir and Chardonnay grapes, they are farmed from the highest hilltops of the Langhe. Produced in a white or rosé color, in a brut or pas dosé style and aged on the lees for at least 30 months. Alta Langa is always a vintage wine. Fontanafredda's "Vigna Gatinera" is a blanc de noirs sourced 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.

Guyot-trained vines are planted at a density of 4,300 plants/ha. Grapes are harvested at the end of August and early September and carted in 20kg crates where they are immediately brought to the press.

WINEMAKING & AGEING

Grapes are delicately and softly crushed, and the must is transferred to temperature-controlled tanks where static decanting takes place. The clear must is then divided into two lots: one is left to ferment in stainless steel tanks at low temperatures (64-68°F), while the other goes into barriques to ferment in underground cellars at a maximum temperature of 68°F. When the wine in barrique finishes fermentation, it is left on the lees until spring. Then the two lots are blended and a second fermentation takes place in the bottle in May. This is followed by a period of maturation on the lees, with the addition of the liqueur d'expédition. This ageing period covers a span of 30 months, as required for the production of "Spumante Metodo Classico."

TASTING NOTES

Golden color with green highlights. A very fine and persistent perlage, with deep, complex aromas of white-fleshed fruit, such as peaches and pears, along with toasted nuts and fresh bread. The great structure of Pinot Noir combines nicely on the palate with sweet mousse and crisp acidity. A long, lingering aftertaste is luscious and spicy.

Excellent as an aperitif, it is also versatile enough to accompany all courses of a meal.



93 JAMES SUCKLING
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