



#### WINEMAKER

Giorgio Lavagna

#### TECHNICAL DATA

Alcohol  
13.5%

## FONTANAFREDDA

BRICCOTONDO BARBERA PIEMONTE DOC  
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 2019 harvest, Fontanafredda is the largest certified organic winery in Piedmont.

#### APPELLATION

Piemonte Barbera DOC, Italy

#### VARIETAL COMPOSITION

100% Barbera

#### 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 Murisengo, at altitudes between 200 - 400m.

Havested from vineyards across Monferrato and the Langhe, with calcareous, sand-rich marly soils. Vineyards are at an average of 250-300m asl and planted with a high density of 5,000 vines/ha.

#### WINEMAKING & AGEING

Fermentation takes place in stainless steel tanks for around 6-7 days at 73-77°F, with frequent pumping over. Following, the wine is racked into concrete tanks for malolactic fermentation, which is completed in December.

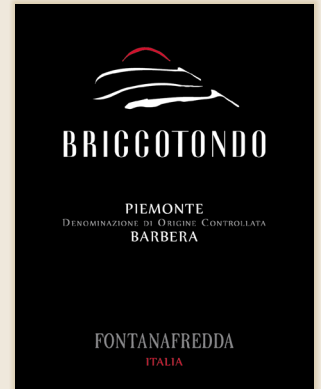
Aged partly in new, Allier oak barrels and partly in large Slavonian oak casks. After a few months, it is lightly fined and bottled in late spring..

#### TASTING NOTES

The nose is packed with black fruit, especially blackberries and plums, with slight spicy overtones hinting at black pepper and cinnamon. Sweet, soft tannins come together in a closely-woven texture that combines with great fruit character and crisp freshness on the palate. A perfect match for starters, cured meats and a variety of fresh and mature cheeses.



FONTANAFREDDA



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