



FONTANAFREDDA

"BRICCOTONDO" DOLCETTO LANGHE DOC 2016

BACKGROUND

Since 1878, the Fontanafredda Estate & Winery, located in the heart of Piedmont's Langhe region, has been a benchmark producer of Barolo and Barbera, crafting wines that deftly balance deep aromas and concentration of fruit with elegance.

APPELLATION

Langhe DOC, Italy

VARIETAL COMPOSITION

100% Dolcetto

WINEMAKING

Vines are guyot trained with plant density at 4,800 plants/ha. Hand harvested in mid-September. Fermentation takes place in stainless steel vats for 6-8 days at a temperature of 75-77°F.

TASTING NOTES

Ruby red in color with violet highlights. On the nose, very fruity; an intense and persistent fruit aroma. On the palate, dry, well-balanced, and velvety. Bright fruit flavors accented by notes of almonds. A fine match for hot hors-d'oeuvres, pasta, vegetables and not overly-elaborate meat dishes.

WINEMAKERS

Danilo Drocco

TECHNICAL DATA

Acidity
TA: 5.86
pH: 3.64
RS: 1.4



FONTANAFREDDA

