



WINEMAKER

Giorgio Lavagna

TECHNICAL DATA

Alcohol:

13%

FONTANAFREDDA

BRICCOTONDO LANGHE ARNEIS DOC 2017

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

Langhe Arneis DOC, Italy

VARIETAL COMPOSITION

100% Arneis

TERRIOR & 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.

From vineyards across the Langhe and Roero, with clayey marl and calcareous sand soils. Grapes are harvested mid of September.

WINEMAKING & AGEING

The grapes are harvested into small containers and immediately undergo soft pressing when they reach the winery. The must is transferred into cool, stainless steel tanks, where – after chilling and static racking - it ferments at a low temperature (64 °C). Following fermentation, the wine is stored at 41 °F to avoid malolactic fermentation.

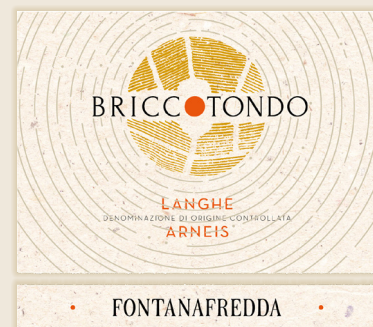
The wine refines in steel for 4-5 months at a low temperature and left on its fine lees to increase aromatic complexity and fullness on the palate. The wine is then cold-stabilized and bottled.

TASTING NOTES

The bouquet conjures up exotic fruit, ripe pears, hawthorn blossom, and acacia honey. Soft, sweet and nicely mouth-filling on the palate, with a crisp freshness. Served chilled, it makes for a great aperitif. It is also ideal with fish, hors-d'oeuvres, light starters, risotto and pasta.



FONTANAFREDDA



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