



FONTANAFREDDA

"VIGNA LA LEPRE" DOLCETTO DIANO D'ALBA DOC 2012

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

Diano d'Alba DOCG, Italy

VARIETAL COMPOSITION

100% Dolcetto

WINEMAKING

Vines are guyot trained with plant density of approximately 5,000 plants/ha. Following hand harvest in mid-September, fermentation is carried out in stainless steel vats.

TASTING NOTES

Deep ruby red color with violet highlights. On the nose, fine, persistent aromas of blackberries and raspberries with overtones of plums and black cherries. The palate is full-bodied with velvety well-structured tannins. The acidity is balanced by great fruit character and a long, savory finish. Excellent served with hot hors d'oeuvres, pasta dishes, vegetables and grilled meats.

WINEMAKERS

Danilo Drocco

TECHNICAL DATA

Alcohol
13.5

Acidity
TA: 6.17
pH: 3.51
RS: 1.3



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