



**WINEMAKER**  
Danilo Drocco

**TECHNICAL DATA**  
Acidity  
6.09 g/L - pH: 3.04  
RS: 4.4 g/L  
Alcohol  
12.5%

## FONTANAFREDDA

GAVI DEL COMUNE DI GAVI DOCG 2015

### 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

Piedmont (Comune di Gavi DOCG), Italy

### VARIETAL COMPOSITION

100% Cortese

### TERROIR & VINTAGE NOTES

The 250-acre Fontanafredda Barolo cru property in Serralunga d'Alba is the single largest contiguous wine estate in the Langhe. Additional properties in the communes of Barolo and Diano d'Alba bring the total acreage of estate-owned land to 305 acres. The ability to source fruit from some of the Barolo region's most prized vineyard sites provides Fontanafredda with grapes of the highest quality.

There are two main soil types that cover Barolo: Tortonian in the western region that is heavy in clay and magnesium deposits. Wines grown in this soil tends to be more fragrant, elegant and soft, but with notable richness. In eastern Barolo, the chalky, limestone and mineral rich Helvetian soil produces wines of deeper color, body and tannic structure, making for long-lived wines.

### WINEMAKING

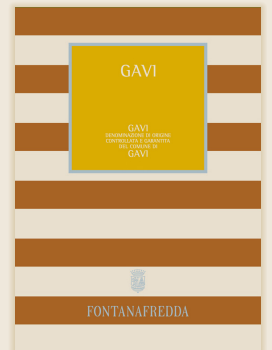
Vines are guyot trained with plant density at 1800 plants per acre. Following harvest in mid-September, the grapes undergo soft pressing before being immediately separated from the skins.

### TASTING NOTES

Pale gold color with greenish highlights. Ample nose, with an intense bouquet featuring floral notes, vanilla, lemon and apples. On the palate, dry, full-bodied, well-balanced and elegant. Excellent as an aperitif, and delicious with hors-d'oeuvres, fish and shellfish dishes



FONTANAFREDDA



**91** JAMES SUCKLING  
POINTS  
November 2016

