



**WINEMAKER**  
Danilo Drocco

**TECHNICAL DATA**  
Acidity  
6.8 g/L - pH: 3.61  
RS: 4.4 g/L  
Alcohol  
13.5%

# FONTANAFREDDA

BRICCOTONDO BARBERA LANGHE DOC 2016

## BACKGROUND

Since 1878, Fontanafredda, located in the heart of the Langhe region, has been a true institution in Piedmont, a benchmark for authentically-styled Barolo and Barbera wines that deftly balance intense aromas and deep concentration of fruit with outstanding finesse and elegance. This style is fully in line with chief winemaker Danilo Drocco's philosophy that "Barolo should reveal itself little by little, rather than all at once."

Fontanafredda is the single largest contiguous estate in Piedmont with over 305 acres of land, including 210 acres of vineyards in the Serralunga, Barolo and Diano d'Alba communes. Fontanafredda enjoys unrivalled access to many of Piedmont's greatest vineyard sites. All estate vineyards are farmed without the use of chemicals.

The Briccotondo line perfectly expresses the character of Piedmont's traditional grape varieties. Named for the rolling hills of Langhe and Monferrato (Bricco = Hill; Tondo = Round), these fresh and lively wines have a distinct roundness reminiscent of the land where their grapes are grown. Versatile and food-friendly, Briccotondo wines are great pairings with any meal.

## APPELLATION

Piedmont, Italy

## VARIETAL COMPOSITION

100% Barbera

## TERROIR & VINTAGE NOTES

Grapes are grown in west and south-west hillside vineyards with calcareous sand-rich marly soils in Monferrato and Langhe.

## WINEMAKING

Vines are guyot trained with plant density at 930 plants per acre. Hand harvested in the end of September, beginning of October. Fermentation takes place in stainless steel tanks for 6-7 days at a temperature of 73°-77°F. During this time, the must is pumped over the cap in order to optimize the extraction of the tannins and color. As soon as the alcoholic fermentation has ended, the wine is racked into concrete tanks for malolactic fermentation, which is completed by December.

## AGEING

The wine is aged partly in new barrels made of oak from Allier, and partly in large Slavonian oak casks. It refines in wood barrels for approximately five months, and is bottled in late spring.

## TASTING NOTES

Ruby red in color with purple highlights. 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



A BENCHMARK FOR  
AUTHENTICALLY-STYLED  
WINES

