



WINEMAKER
Danilo Drocco

TECHNICAL DATA
Acidity
5.63 g/L - pH: 3.49
RS: 1.4 g/L
Alcohol
13.5%

FONTANAFREDDA

“SERRALUNGA D’ALBA” BAROLO DOCG 2014

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 (Serralunga d’Alba Barolo DOCG), Italy

VARIETAL COMPOSITION

100% Nebbiolo

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 around 1800 plants per acre. Harvest takes place in the first half of October. The grapes are hand-harvested and fermented for 15 days.

TASTING NOTES

In terms of color, the wine is garnet-red with ruby highlights that take on a slightly orange tone over time. Intense nose with overtones of vanilla, spices, withered roses, and underbrush. Dry, full-bodied palate with velvety texture and great balance. It is very long-lasting. Ideal with hearty red meat dishes and medium or mature cheeses.



FONTANAFREDDA



92 JAMES SUCKLING
POINTS
September 2018

91 PTS WINE ENTHUSIAST 11/18

