



FONTANAFREDDA

“SILVER LABEL” BAROLO DOC 2014

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

Barolo DOCG, Italy

VARIETAL COMPOSITION

100% Nebbiolo

TERROIR & 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.

This wine a blend of grapes from all 11 communes in the Barolo zone, as traditionally all Barolo had been made. 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 & AGEING

Fermentation is carried out for an average of 8-10 days in stainless steel vats at a controlled temperature (86-88°F) with frequent pumping over of the must. Maceration for several days following to optimize phenolic extraction and help start malolactic fermentation.

Aged at least 2 years in large Slovenian and French oak casks, then bottled aged for an additional year.

TASTING NOTES

Clean, full and intense nose, with typical traces of withered flowers, dry leaves and underbrush. Robust and well-bodied, with acidity and firm tannins that give a sense of freshness that prolongs the finish. Ideal with rich red meats, varying according to the wine and vintage, and medium and mature cheeses. Also lovely as an after-dinner wine.

WINEMAKER

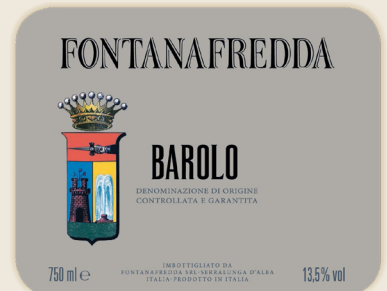
Giorgio Lavagna

TECHNICAL DATA

Alcohol
13.5%



FONTANAFREDDA



92 JAMES SUCKLING
POINTS September 2018

90 PTS WINE SPECTATOR 4/19
89 PTS WINE ADVOCATE 4/19
89 PTS WINE ENTHUSIAST 11/18



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