

Fontanafredda

Barbera d'Alba, Raimonda 2022



RED STILL WINE



ITALY



PIEMONTE



SUITABLE
FOR VEGANS

TASTING NOTE

Subtle, elegant wine from Piedmont's 'second' grape (after Nebbiolo), this has an appealing red fruitiness, including the trademark Barbera acidity, balanced out by softness and a touch of tannin.

VITICULTURE

The grapes come from the Communes of Serralunga d'Alba, Castiglione Falletto, La Morra, Novello, Treiso and Alba. The terrain, exposed to the south, south-west or south-east, is of a clayey, silicious-calcareous type. The maximum yield per hectare is 100 quintals of grapes, and grapes are harvested in October, before the Nebbiolo.

VINIFICATION

Fermentation is carried out for about 8-20 days, in stainless-steel tanks at controlled temperatures of 27-28 degrees C. Malolactic fermentation follows, before a year in large oak barrels.

FOOD MATCHING

A very versatile wine, it accompanies a wide range of dishes such as soups, risotto, and charcuterie.

SIZE	75cl
VINTAGE	2022
ABV	15%
GRAPE VARIETIES	Barbera (100%)
CLOSURE	Agglomerate Cork
SKU CODE	33816122
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.43
TOTAL ACIDITY	6.38g/l Tartaric
RESIDUAL SUGAR	1.5g/l
SKU	33816122