

Fontanafredda

Barbera Piemonte, Briccotondo 2023



RED STILL WINE



ITALY



PIEMONTE



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Rustic and spicy nose: strawberries and raspberries, but growing in a farmyard, not a garden, darkening in the mouth into blackberry and Morello cherry, plus a lick of liquorice.

VITICULTURE

The vineyards are situated around Piemonte, on mid to high altitude sites with good exposure and a high content of clayey and calcareous marl soils.

VINIFICATION

Fermentation is in stainless steel tanks in contact with the grape skins between 28 and 30 degrees C, after 7-8 days malo-lactic fermentation is begun. After all the fermentation is complete, the wine is transferred into large used barrels for 9 months ageing, after which it is bottled.

FOOD MATCHING

Excellent with pasta, particularly with a cheese based sauce, or meaty pizzas and pan fried or barbecued red meat.

SIZE	75cl
VINTAGE	2023
ABV	13.5%
GRAPE VARIETIES	Barbera (100%)
CLOSURE	Screw cap
SKU CODE	51136123
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Screw cap
SKU	51136123