

Fontanafredda

Barolo 2019



RED STILL WINE



ITALY



PIEMONTE



SUITABLE
FOR VEGANS

TASTING NOTE

The classic Barolo aromas of tar and roses convert seamlessly into a powerful, concentrated mouthful.

VITICULTURE

Growing locations: Eleven villages south of Alba. Vineyard features: Located mid- and high-hillside (300-400 m a.s.l) with various exposures (except for the north), they are planted on soil of Miocene-Helvetian and Tortonian origin, which is characteristically packed with limestone and marl.

VINIFICATION

Traditional fermentation in stainless steel vats (30-31°C) for 8-10 days, with a floating cap and pumping over. Extended skin contact follows for polyphenolic extraction and malolactic fermentation initiation. Aging in oak casks for two years and then in the bottle for twelve months.

FOOD MATCHING

Ideal with rich red meats and with medium or mature cheeses it is perfect as an after dinner wine.

SIZE	75cl
VINTAGE	2019
ABV	13.5%
GRAPE VARIETIES	Nebbiolo (100%)
CLOSURE	Natural Cork
SKU CODE	24096119
EXPRESSION	Red, Richly Textured and Full-Bodied
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.49
TOTAL ACIDITY	6.02g/l Tartaric
RESIDUAL SUGAR	0.9g/l
SKU	24096119