

Fontanafredda

Barolo, Vigna La Rosa 2020



RED STILL WINE



ITALY



PIEMONTE



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

A delicate and elegant Barolo with a perfume of drying roses and a latent earthiness just waiting patiently to show itself with age.

VITICULTURE

The wild roses that bloom on the house walls have given their name to this vineyard, which is about 250 metres above sea level in the area of Serralunga d'Alba. The soil is typical of the land with steep slopes on calcareous deposits. Method of Pruning: is the Guyot system.

VINIFICATION

Fermentation is carried out in large vats at a controlled temperature, lasting from 15-20 days. The wine is then aged in Slavonian oak casks for at least 2 years. Maturation in bottle for one year helps the wine to define and complete its characteristics.

FOOD MATCHING

Ideal with rich red meats and medium mature cheeses as a perfect after dinner wine.

SIZE	75cl
VINTAGE	2020
ABV	15%
GRAPE VARIETIES	Nebbiolo (100%)
CLOSURE	Natural Cork
SKU CODE	24106120
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	24106120