

Fontanafredda

Dolcetto, Briccotondo 2022



RED STILL WINE



ITALY



PIEMONTE

TASTING NOTE

Charming wine made from Piedmont's third red grape (after more prestigious and expensive, Nebbiolo and Barbera), this is packed with dark fruit and headily perfumed with almonds and spice.

VINIFICATION

Fermentation in stainless steel vats for 6-8 days at a temperature of 24-25° C, followed by the malolactic fermentation. A short stay in steel precedes bottling, which is carried out in the spring following the harvest. The wine is released after a few months of ageing in the bottle.

FOOD MATCHING

A fine match for hot hors-d'oeuvres, pasta, vegetables and not overly-elaborate meat dishes.

SIZE	75cl
VINTAGE	2022
ABV	13%
GRAPE VARIETIES	Dolcetto (100%)
CLOSURE	Screw cap
SKU CODE	86546122
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
CLOSURE	Screw cap
PH	3.6
TOTAL ACIDITY	5.62g/l Tartaric
RESIDUAL SUGAR	0.2g/l
SKU	86546122