

Fontanafredda

Langhe Nebbiolo, Ebbio 2024



RED STILL WINE



ITALY



PIEMONTE



SUITABLE
FOR VEGANS

TASTING NOTE

Nebbiolo, Piedmont's royal grape, from the Langhe, dizzyingly fragrant with dried roses and dried geraniums, followed by a soft, full-bodied mouthful of red fruit.

VITICULTURE

From the hills of Roero and Langhe on soils with calcareous marl.

VINIFICATION

It is made in a traditional way, with a 7-8 day floating cap fermentation in stainless steel tanks at a controlled temperature (28°C). It is aged in wood for at least 8 months and then in the bottle for 2-3- months. It will usually reach its peak 3-4 years after the harvest, but this period can vary considerably depending on the vintage.

FOOD MATCHING

Ideal with flavoursome pasta dishes, meats and medium-mature cheeses.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Nebbiolo (100%)
CLOSURE	Agglomerate Cork
SKU CODE	G8380124
EXPRESSION	Red, Warm and Spicy
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.51
TOTAL ACIDITY	5.36g/l Tartaric
RESIDUAL SUGAR	0.4g/l
SKU	G8380124