

2023 Briccotondo Barbera Piemonte DOC, Fontanafredda



Country: Italy

Region: Piemonte

Grapes: Grape Barbera 100

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.

Winemaking:

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.

Vineyard :

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.

Food matching:

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

Unique Selling Point:

In 1858, king Vittorio Emanuele gave the Fontanafredda estate to his mistress. Seductive wine. In 1858, king Vittorio Emanuele gave the Fontanafredda estate to his mistress. Seductive, refreshing and medium-bodied, the perfect partner to Italian tomato-based food.

Code 51136123	Practice No
Product STILL	Style Red, Medium-Bodied and Elegant
Organic No	ABV 13.50 %
Biodynamic No	Closure Screw cap
Egg / Milk No	Bottle Size 75cl



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23 Cumberland Avenue
NW10 7RX | London
www.enotriacoe.com