PALMBAY "

Barolo del Comune di Serralunga d'Alba DOCG 2018



BACKGROUND

Since 1858, the Fontanafredda Estate & Winery has been instrumental to the growth and international awareness of Barolo, while championing sustainability and community engagement in the Langhe region of Piedmont. Under the lead of visionary entrepreneur, Oscar Farinetti, Fontanafredda has built a portfolio of wines that express the depth and diversity of the Langhe, produced from grapes that are farmed from organic and sustainably managed vineyards. Since the 2018 harvest, Fontanafredda is the largest certified organic winery in Piedmont.

TERROIR & VINTAGE NOTES

The 250-acre Fontanafredda property in Serralunga d'Alba, a cru site of Barolo, is the single largest contiguous wine estate in the Langhe and includes 247 acres of vineyards, 30 acres of woodland and 10 acres on which the cellars and village buildings lie. The commune of Serralunga d'Alba is known for power. Wines from here have excellent structure and refinement. Serralunga is considered a "supporting" commune, as grapes from these vineyards tend to be more rigorous, with the ability to withstand adverse weather conditions. When Barolo was mainly a blended wine from across the appellation, grapes from Serralunga were sought after to add structure. Soils consist of a high content of limestone and grey marl, alternating with sand. Vineyards are South and South–West facing at 300–400m asl, planted at a density of 4,400 vines/ha. Fontanafredda Barolo del commune di Serralunga d'Alba DOCG is the flagship of the estate and was the first commune-designated Barolo bottling released on the market!

WINEMAKING & AGING

15-day fermentation in stainless steel vats at 86-88° F. Maceration for an additional 15 days for optimal phenolic extraction. This wine is aged one year in barrique (Allier) and two years in 2,000L oak casks, followed by additional bottle aging for about 12 months.

TASTING NOTES

A Barolo with a bright, ruby red color, with bright garnet reflections, which has an intriguing bouquet to the nose and recalls withered rose and underwood. The intense fragrance leaves room for spicier, more complex and more elegant hints. In the mouth it's silky, but at the same time, tense, rotund and vibrant. An aroma of small red fruit, as well as a hint of mint. The tannin is young and energetic, and it expresses all its aging potential, which is typical of a great Barolo.





FONTANAFREDDA

ORIGIN

Serralunga d'Alba DOCG, Piedmont, Italy

GRAPE VARIETIES

sızes 750ml

TECHNICAL DETAILS ABV: 14%, Closure: Cork

WINEMAKER

Giorgio Lavagna Technical Director

