



Barolo Riserva DOCG 2016

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. Owned vineyards are in the municipalities of Serralunga d'Alba, Diano d'Alba, Barolo, Dogliani, Farigliano, Alba, Rodello, and Murinsengo, at altitudes between 200 – 400m. Barolo Riserva is only made in exceptional years and comes exclusively from Fontanafredda's estate vineyards within the communes of Serralunga d'Alba and Barolo. The grapes are harvested from Vigna La Rosa (Serralunga d'Alba), Vigna La Deizia (Serralunga d'Alba) and Vigna La Villa (Barolo). Soils have a high content of limestone and grey marl, alternating with sand, and are 300–400m asl. To be considered a Riserva, the wine must age for 5 years – 3 in barrel and 2 in bottle – before release.

WINEMAKING & AGING

Traditional fermentation for 15 days in stainless steel vats with a floating cap at a controlled temperature (86–88°F). Maceration occurs for 25–30 days to optimize phenolic extraction and start malolactic fermentation. The wine is aged 3 years in Allier and Slavonian oak casks, followed by 2 years in bottle. The refinement length varies depending on the characteristics of the vintage, but it is never less than 62 months, of which at least the first 24 months of refinement take place in barrels.

TASTING NOTES

The Barolo "Riserva" is a wine that offers great emotions: from the color, intense garnet red, with ruby reflections. The aroma is clear and intense, with hints of black cherry, tobacco, dried mushrooms, spices such as nutmeg and pepper and some balsamic aromas reminiscent of resin and mint. The taste is warm, soft, with sweet and velvety tannins that go well with a fresh acid note that helps to provide a long final persistence. Ideal with big red meat dishes and medium or mature cheeses, it can also make for pleasant after-dinner company.



750ML



ORIGIN

Barolo DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, Closure: Cork

WINEMAKER

Giorgio Lavagna Technical Director



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