



Briccotondo Dolcetto Langhe DOC 2019

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. Harvested from vineyards across Alba, Treiso, La Morra and Neive in mid-September. Soils are mainly calcareous.

WINEMAKING & AGING

Fermentation in stainless steel vats for 6-8 days at 75-77°F, followed by malolactic fermentation. Aged for 6 months in steel before bottling, to preserve the wine's fresh, primary fruit flavors. After a few months of bottle ageing, the wine is released.

TASTING NOTES

On the nose, an intense and persistent fruit aroma. This wine is dry, with a well-balanced, and velvety texture. Bright fruit flavors accented by notes of almonds. A fine match for hot hors-d'oeuvres, pasta, vegetables and salumi.



ORIGIN

Dolcetto D'Alba DOC, Piedmont, Italy

GRAPE VARIETIES

100% Dolcetto

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, Closure: Cork

WINEMAKER

Giorgio Lavagna Technical Director



750ML

