



Contessa Rosa Rosé, Alta Langhe 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. The Contessa Rosa is harvested from South and South-West facing vineyards, composed of white clay, alternating with layers of sand and calcarous marl. Vineyards reach 400–650m asl and planted at a high density of 5,000 vines/ha.

WINEMAKING & AGING

Grapes are hand-harvested into 20 kg sized-crates and poured directly into the press, where they are delicately crushed. Part of the Pinot Noir is crushed and left on skins in temperature-controlled tanks at 50°F for 12–24 hours. After maceration, it undergoes soft-pressing as. The must obtained is transferred to temperature-controlled tanks where static decanting takes place. The Chardonnay and remainder Pinot Noir is gently pressed, the skins are discarded immediately and the must is fermented in stainless steel tanks at a low temperature (64–68°F). Following fermentation, the wine is kept on its fine lees until spring, until blended with the Pinot Noir from the other fermentation process. In May, the wine undergoes a second fermentation in bottle with the aid of a very special expedition liqueur, a small amount of 1967 Barolo.

TASTING NOTES

The perfume is reminiscent of orange blossom, pomegranate, chinotto orange and black plums, followed with ginger, nutmeg, lavender, basil and custard. The perlage is fine and persistent in the mouth, with balanced acidity and slightly sweet note. A mineral, savory sensation ends with a citrusy aftertaste.



ORIGIN

Barolo DOCG, Piedmont, Italy

GRAPE VARIETIES

Pinot Noir, Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 12%, Closure: Cork

WINEMAKER

Giorgio Lavagna Technical Director

