

Silver Label Barbera d'Alba DOC 2017



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. Grapes are harvested from clayey-marl mixed soils mixed with calcareous marl and picked mid-September.

WINEMAKING & AGING

Fermentation occurs in stainless steel tanks. Malolactic fermentation takes place immediately after for 7-8 days at 82-86°F. The wine is aged in casks for about 6 months, followed by 2 months of bottle aging.

TASTING NOTES

Characteristic aromas of Barbera, with a flowery and fruity bouquet. A full, persistent taste which is nicely dry and velvety. Drink young, or one-two years after harvest. Excellent wine to drink throughout the meal, it can pair with a variety of flavors and dishes.



750ML



ORIGIN

Barolo DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Barbera

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.5%, Closure: Cork

WINEMAKER

Giorgio Lavagna Technical Director

