



FONTANAFREDDA

FONTANAFREDDA RAIMONDA BARBERA D'ALBA

Piedmont



Since 1878, Fontanafredda, located in the heart of the Langhe region, has been a true institution in Piedmont, a benchmark for authentically-styled Barolo and Barbera wines that deftly balance intense aromas and deep concentration of fruit with outstanding finesse and elegance. This style is fully in line with chief winemaker Danilo Drocco's philosophy that "Barolo should reveal itself little by little, rather than all at once."

The story of Fontanafredda is a noble one. It began in 1858, when Vittorio Emanuele II, the first king of Italy, purchased the estate (a former hunting preserve) in order to produce fine Barolo for his personal use. Today, Fontanafredda is the single largest contiguous estate in Piedmont with over 305 acres of land, including 210 acres of vineyards in the Serralunga, Barolo and Diano d'Alba communes. Fontanafredda enjoys unrivalled access to many of Piedmont's greatest vineyard sites. All estate vineyards are farmed without the use of chemicals.



PRODUCTION AREA

Country: Italy
Region: Piedmont
Appellation: Barbera d'Alba DOC

Raimonda is the name of a historical vineyard of Fontanafredda, located close to the La Rosa vineyard, named in honor of an old farmer "Raimondo" that was a sharecropper of the vineyard site at the end of the 19th century. The "Raimonda" barbera is made with grapes coming mostly from the "raimonda" vineyard mixed with barbera grapes coming from other vineyards nearby.

GRAPE VARIETIES

100% Barbera

PRODUCTION TECHNIQUES

Fermentation takes place in stainless steel tanks with floating cap and pump-over. After 7-8 days on the skins at a cool temperature there is a rapid malolactic fermentation within the month of November. In January the wine is transferred into wood for ageing: part in large French and Slavonian casks and part in small barrels (225-300 liters) of medium toasted French and American oak for about a year.

DESCRIPTION

Color: Deep ruby red with violet highlights.
Aroma: Floral and fruity on the nose, with light hints of wood, spice and vanilla.
Taste: The palate is full, round, dry and velvety. Capable of longer bottle ageing, the Raimonda is delightful young as well.

ANALYSIS

Alc.: 13.5%

SERVING SUGGESTIONS

Ideal for main courses. Excellent with full dishes, meats and cheeses.

BOTTLE SIZES 750 mL