



## FONTANAFREDDA

Piedmont



### FONTANAFREDDA BRICOTONDO BARBERA - PIEMONTE DOC

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.

The Briccotondo line perfectly expresses the character of Piedmont's traditional grape varieties. Named for the rolling hills of Langhe and Monferrato (Bricco = Hill; Tondo = Round), these fresh and lively wines have a distinct roundness reminiscent of the land where their grapes are grown. Versatile and food-friendly, Briccotondo wines are great pairings with any meal.

#### PRODUCTION AREA

Country: Italy  
Region: Piedmont  
Appellation: Piemonte DOC

Grapes are grown in west and south-west hillside vineyards with calcareous sand-rich marly soils in Monferrato and Langhe.

#### GRAPE VARIETIES

100% Barbera

#### PRODUCTION TECHNIQUES

Vines are guyot trained with plant density at 4,600 plants/ha. Hand harvested in the end of September, beginning of October. Fermentation takes place in stainless steel tanks for 6-7 days at a temperature of 73°-77°F. During this time, the must is pumped over the cap in order to optimize the extraction of the tannins and color. As soon as the alcoholic fermentation has ended, the wine is racked into concrete tanks for malolactic fermentation, which is completed by December.

#### AGING

The wine is aged partly in new barrels made of oak from Allier, and partly in large Slavonian oak casks. It refines in wood barrels for approximately five months, and is bottled in late spring.

#### DESCRIPTION

**Color:** Ruby red with purple highlights.  
**Aroma:** The nose is packed with black fruit, especially blackberries and plums, with slight spicy overtones hinting at black pepper and cinnamon.  
**Taste:** Sweet, soft tannins come together in a closely-woven texture that combines with great fruit character and crisp freshness, culminating in a long, tasty finish.

#### ANALYSIS

Alc.: 13.5%

#### SERVING SUGGESTIONS

A perfect match for starters, cured meats and a variety of fresh and mature cheeses

**BOTTLE SIZES** 750 mL; Volumi Bollati 500mL, 1L, 1.5L

