



FONTANAFREDDA

Piedmont



FONTANAFREDDA MONCUCCO MOSCATO D'ASTI DOCG

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: Moscato d'Asti DOCG

Grapes are grown in south-facing vineyards in the steeply sloping hills of Santo Stefano Belbo where the white soil is packed with calcareous marl, and has an alkaline pH. The vineyard's distinctive qualities are brought out in the explosion of aromas that are strongly reminiscent of the smell of fresh muscat grapes.

GRAPE VARIETIES

100% White Moscato

PRODUCTION TECHNIQUES

Vines are guyot trained with plant density at 6,000 plants/ha. In the end of August, beginning of September, the grapes are picked by hand, with a part being pressed immediately upon arrival at the winery, while the remainder are de-stemmed before undergoing brief maceration in a temperature-controlled tank, where they are kept for approximately 12 hours at a temperature of 41°F. Very gentle pressing extracts only the free-running juice from the grapes, separating it from the solid parts. The fermentation begins when the temperature arrives at 64°F, and is brought to an end when 3 degrees of alcohol have been reached.

AGING

Moncucco is stored in stainless steel at a temperature of 32°F until the beginning of the following spring. The wine is then transferred into a pressure tank, where its fermentation continues until an alcohol content of 5.5% by vol. is reached.

DESCRIPTION

Color: Pale gold with golden highlights
Aroma: Delicate hints of ripe pear, white peach, honey, linden and orange blossom, sage and lemon.
Taste: Full-bodied with a sweetness nicely balanced by refreshing acidity.

ANALYSIS

Alc.: 5.5%

SERVING SUGGESTIONS

Very enjoyable on its own, it is also a perfect match for many types of desserts.

BOTTLE SIZES 375 mL; Volumi Bollati 500mL, 1L, 1.5L

