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wines worth sharing

Fontanafredda Barolo D.O.C.G. 2012

Grape Varietal: 100% Nebbiolo
Growing Region: Barolo, Piedmont, Italy
Chief Winemaker: Danilo Drocco

Fontanafredda have been a journey of re-discovery for the past decade - lead by Danilo, helping the brand and specific wines find their unique voice, quality wine style they were known for and reintroducing them to past and new wine enthusiasts. The town and wine region around Barolo, is impressive for its dramatic scenery, dramatic hills and valleys, with its patch-work quilt of grape vines.

This picturesque region is the traditional home of Nebbiolo, which thrives in the region, and with a knowledgeable respect can craft wines with power, elegance and great age-ability.

After the different parcels were harvested and arrived into the winery, a traditional fermentation took place over 8-10 days in stainless steel tanks at a controlled temperature of 30-31°C with a floating cap which was frequently pumped over. The must was then left on skins for several days to achieve ideal extraction of the polyphenolics and to help the malolactic fermentation get underway.

The wine was then transferred and aged for a minimum of two years in large oak casks from Slavonia and France, and then after tasting and blending - 12 months in the bottle. The result after this lengthy ageing, has mellowed this robust varietal, producing a full-bodied wine, packed with structure and with the ability to age for some time.

The grapes for this wine, were sourced from vineyards located throughout the Barolo wine region, which covers the 11 villages south of Alba. Planted on hillside slopes 300-400m above sea-level, with various southern exposures and mixed origin soils, which are characteristically packed with limestone and marl.

As you pour this wine, you will be greeted by a ruby-red colour with garnet highlights which will become brick-orange over time. On the nose, berries, forest floor and balsamic notes lead you into the wine. The generous palate is showcasing a concentration of dark cherries, anise, mocha-chocolate, dried herbs and floral notes all perfectly balanced by assertive well-balanced ripe tannins. The wine has an engaging nature with well-integrated oak which gives the wine good lingering finely textured dry finish. *Treat yourself - this wine is definitely worth sharing.*

This 2012 Fontanafredda Barolo D.O.C.G. has 14% Alc. Decant for 35-45 and serve in a generous shaped glass at 17-18°C.

Cellaring Potential:

With good decanting, drinking this coming season; and will age and develop well for another 8-10 years.

Food Pairing Suggestions:

Perfect wine pairing with prime red meats, game and rich pasta dishes with a wine-jus, earthy vegetarian cuisine, and aged hard cheeses - *enjoy.*

A confident, complex Barolo, with balance and ageing potential.

