



**FONTANAFREDDA**  
*Vigneti e cantine in Serralunga d'Alba e Barolo*

## 2017 Fontanafredda Briccotondo Dolcetto

**Grape Variety:** 100% Dolcetto  
**Region:** Alba, Treiso, La Morro & Neive  
**Winemaker:** Danilo Droco  
**Seal:** Screwcap  
**Alcohol:** 13%  
**Pack Size:** 12 Bottle Pack

**Summary:** Fontanafredda was established in 1858 and in 1866 they purchased the first Barolo vineyard. Today the vineyard resource across the Langhe spans some of the great sites and most noble varieties. As well as experimenting with alternate varieties and styles for the region. The wines are destined to be fruitful and clean due to minimal handling, larger format oak and fruit from premium vineyards.

**2017 Vintage:** the 2017 vintage will be recorded as one of the smallest in almost 60 years, down almost 15% to the year prior. A spring frost and a hail event reduced bunch size resulting in less berries. The warmth of the sun during the drought that followed on from the frost and rains relieved disease pressure and ensured much of the fruit that was harvested in better sites reached optimum flavour ripeness. The wines of this year will be bright, vibrant and for either earlier enjoyment or more medium term cellaring.

**Winemaking:** the fermentation takes place in stainless steel tanks for 7-8 days at a temperature of 28-30 °C. Regular pumping-over enables colour and phenolic extraction without losing the softness and bright fruit flavours Dolcetto delivers. The wine matured for a further 5 months in tank before bottling with minimal fining. The wine was then held in bottle for a further 3 months prior to release.

**Tasting Note:** A lovely fragrant, red and dark fruited wine with plush fruit characters, subtle spices and cushioning tannins. A very easy wine to like either on its own or paired with food.

**Pairing:** A perfect match for simple tomato based pasta, pizza or antipasto

