



FONTANAFREDDA
Vigneti e cantine in Serralunga d'Alba e Barolo

2017 Fontanafredda Briccotondo Arneis

Grape Variety: 100% Arneis
Region: Langhe & Roero
Winemaker: Danilo Droco
Seal: Screwcap
Alcohol: 12.5%
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 fruit for this wine is a blend of two vineyards, picked at optimum ripeness on separate days. The two parcels were fermented separately before being blended and matured for 3 months in tank on minimal lees to add subtleness and softness to the palate. The wine was then bottled and released shortly afterward.

Tasting Note: A lovely lifted and aromatic wine showing ripe pear and golden delicious apple with clove and little pepper spice. A fresh fragrant wine that is both mouth-filling in intensity and fresh. Fina natural acidity pulls the wine long in the finish and makes it a wonderful partner to many cuisines.

Pairing: This would partner well with seafood, garden salads and simple cream-based pasta