

Silver Label Barolo DOCG 2022

BACKGROUND

Since 1858, Fontanafredda has been instrumental to the growth and international awareness of Barolo, while championing sustainability and community engagement in the Langhe region of Piedmont. Under the lead of visionary entrepreneur, Oscar Farinetti, Fontanafredda has built a portfolio of wines that express the depth and diversity of the Langhe, produced from grapes that are farmed from organic and sustainably managed vineyards (since the 2018 harvest, Fontanafredda is proudly the largest certified organic winery in Piedmont). The Silver Label Barolo — made in the traditional style of Barolo — represents the “tradizione,” or first bottlings, of the Fontanafredda estate.

TERROIR & VINTAGE NOTES

The 250-acre Fontanafredda property in Serralunga d’Alba, a cru site of Barolo, is the single largest contiguous wine estate in the Langhe and includes 247 acres of vineyards, 30 acres of woodland and 10 acres on which the cellars and village buildings lie. Owned vineyards are in the municipalities of Serralunga d’Alba, Diano d’Alba, Barolo, Dogliani, Farigliano, Alba, Rodello, and Murinsengo, at altitudes between 200 – 400m. This wine a blend of grapes from all 11 communes in the Barolo zone, as traditionally all Barolo had been made. There are two main soil types that cover Barolo: Tortonian in the western region that is heavy in clay and magnesium deposits. Wines grown in this soil tends to be more fragrant, elegant and soft, but with notable richness. In eastern Barolo, the chalky, limestone and mineral rich Helvetian soil produces wines of deeper color, body and tannic structure, making for long-lived wines.

WINEMAKING & AGING

Fontanafredda is a Barolo icon for a reason: from the vineyard to the cellar, the utmost care is taken. After harvest, the grapes are gently crushed and fermented (usually for about 15 days in stainless steel vats) with frequent pumping over of the must to ensure ideal color/tannin extraction from the skins. Maceration lasts for several days after to optimize phenolic extraction and help start malolactic fermentation. The wine is moved to large Slovenian and French oak casks where it is aged at least two years, then bottled aged for a minimum of eight months before release.

TASTING NOTES

This traditional style of Barolo is a blend of premium Nebbiolo grapes that delivers classic notes of dark cherry and crushed rose petals, brilliantly fresh acidity, firm tannins, and a powerful, full body.



ORIGIN

Barolo DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, TA: 5.51, RS: 0.8, Ph: 3.48,
Closure: Cork

WINEMAKER

Giorgio Lavagna

