

Vigna La Delizia Barolo Lazzarito DOCG 2019

BACKGROUND

Since 1858, the Fontanafredda Estate & Winery 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 the largest certified organic winery in Piedmont.

TERROIR & VINTAGE NOTES

In the heart of M.G.A Lazzarito, lies one of the most historic vineyards of Fontanafredda. Vigna La Delizia stands on top of a strip of marlcalcareous- clayey land, rich in fossil matter. The 5.64 ha vineyard is located in the heart of Serralunga d'Alba, 380m asl.

WINEMAKING & AGING

Harvest takes place at the end of the second week of October. Grapes are hand harvested, destemmed, and fermented, in stainless steel at a controlled temperature. Aged for 30 months in oak barrels, followed by eight months in bottle before market release.

TASTING NOTES

Spicy balsam-rich aromas. The nose has fresh mentholate notes that can be traced back to its terroir and which fade into spicy hints.



ORIGIN

Barolo DOCG, Piedmont, Italy

GRAPE VARIETIES

100% Nebbiolo

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, Closure: Cork

WINEMAKER

Giorgio Lavagna Technical Director

