ClaSSicO

Fine Wines & Spirit -est. 2002

Fontanabianca Barbaresco



FONTANABIANCA

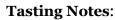
Varietal: 100%Nebbiolo Elevation: 300 mt

Practice: Dry Extract: gr/l

Appellation: D.O.C. Nebbiolo Langhe **Production**:

Alcohol %: 14 Acidity: gr/l

Age of Vines: 30 yrs **Soil:** Clay - Limestone



Red berry, grilled herb, mint and anise aromas lead the way. The palate brings succulent dark berry, vanilla, white pepper, toast and pipe tobacco alongside firm, fine-grained, refined tannins. A note of roasted coffee bean signals the close.

Aging:

Temperature-controlled in stainless steel tanks. The wine is aged in big barrels and barriques for 12/15 months

Winemaking:

In red, with emerged cap and maceration on the skins for 6/7 days at a controlled temperature of 26° C. Malolactic fermentation is carried out in full after the alcoholic one is completed.

Food Pairing: It is ideal with grilled foods, white and red meats, and medium aged cheeses.

Accolades

2020 93 pts Robert Parker

2012 90 pts Wine Enthusiast

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