

ClaSSicO

Fine Wines & Spirit
-est. 2002



Fontanabianca Barbaresco

Varietal: 100% Nebbiolo

Practice:

Appellation: D.O.C. Nebbiolo Langhe

Alcohol %: 14

Age of Vines: 30 yrs

Elevation: 300 mt

Dry Extract: gr/l

Production:

Acidity: gr/l

Soil: Clay - Limestone

Tasting Notes:

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

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com