



# Fontanabianca Barbaresco



**Varietal:** 100%Nebbiolo

**Elevation:** 300m

**Practice:**

**Dry Extract:**

**Appellation:** Piemonte, Italy

**Production:**

**Alcohol:** 14%

**Acidity:**

**Residual Sugar:**

**pH Level:**

### 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:

2016 Wine Enthusiast – 94 pts Cellar Edition

2016 Wine Advocate – 93 pts Cellar Edition

2015 Wine Enthusiast – 92 pts

2012 Wine Enthusiast – 90 pts

