

Fontanabianca

FONTANABIANCA®

Barbaresco DOCG



REGION

Piemonte

VARIETY

Nebbiolo. Vineyards located in Neive.

Exposure and altitude: South, South-West 1000 feet ASL (300 meters ASL).

Soil composition: Clay and Limestone.

Cultivation method: Guyot.

Yield per hectare: 60 quintals

Harvest: Hand-harvest at the beginning of October.

Vinification process: Fermentation at controlled temperature in stainless steel tanks. The wine is aged in big barrels and barriques for 12-15 months. Eight months bottle-ageing before sale.

TASTING NOTES

Elegant and harmonious nose. Flavors of plum and mushroom, with hints of cherry skin. Full-bodied and dry with silky tannins and a fresh finish.

FOOD PAIRINGS

Roasted game and cheese.