

## Fontanabianca

**FONTANABIANCA®**



Bordini  
Barbaresco DOCG

### REGION

Piemonte

### VARIETY

Nebbiolo. Single-vineyard Bordini in Neive.

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

Soil composition: Clay and Limestone.

Cultivation method: Guyot.

Yield per hectare: 60 quintals.

Harvest: Hand-harvest at the end of October.

Vinification process: Traditional vinification in small barrels for 15 months. Eight months bottle-ageing before sale.

### TASTING NOTES

Intense nose, with hints of violets and spices. Amazing aromas of ripe, plummy fruit, Indian spice and flowers. Full-bodied and very concentrated, with amazing tannins and superripe fruit.

### FOOD PAIRINGS

Brasato piemontese, roasted game and aged cheese.