

Pradalupo Roero Arneis DOCG 2022

BACKGROUND

Since 1858, the Fontanafredda Estate & Winery has been instrumental to the growth and international awareness of Barolo, while championing sustainability and community engagement in the Langhe region of Piedmont. Under the lead of visionary entrepreneur, Oscar Farinetti, Fontanafredda has built a portfolio of wines that express the depth and diversity of the Langhe, produced from grapes that are farmed from organic and sustainably managed vineyards. Since the 2018 harvest, Fontanafredda is the largest certified organic winery in Piedmont.

TERROIR & VINTAGE NOTES

The 250-acre Fontanafredda property in Serralunga d'Alba, a cru site of Barolo, is the single largest contiguous wine estate in the Langhe and includes 247 acres of vineyards, 30 acres of woodland and 10 acres on which the cellars and village buildings lie. Owned vineyards are in the municipalities of Serralunga d'Alba, Diano d'Alba, Barolo, Dogliani, Farigliano, Alba, Rodello, and Murinsengo, at altitudes between 200 - 400m. East and west-facing vineyards are planted on sandy soil, rich in yellow, calcareous marl, at 200-300m asl.

WINEMAKING & AGING

Grapes are harvested in 20 kg baskets. 50% are de-stemmed, crushed and submitted to a cold maceration for 24 hours at 50° F. Post-maceration, grapes are softly pressed. The other 50% of grapes are put directly into the presses prior to crushing. The first press is separated from the skins through a gentle pressing. The must obtained from these two vinification methods is kept separate in stainless steel tanks at controlled temperature, where fermentation for both is carried out at low temperature of 64-68°F. Following fermentation, the wine is combined and stored at a cool 41°F, in order to prevent malolactic fermentation. The wine is aged in stainless steel tanks for 4-5 months at low temperatures on its fine lees, in order to increase aromatics and body. The wine then cold stabilized and bottled before the summer.

TASTING NOTES

Exotic fruits, mature pears, hawthorn and acacia honey on the nose. The palate offers warmth, velvet, and with balanced acidity. Fresh and lingering. Excellent as an aperitif, great for starters and fish and shellfish dishes.



750ML



ORIGIN

Barbera D'Alba DOC, Piedmont, Italy

GRAPE VARIETIES

100% Arneis

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, Closure: Cork

WINEMAKER

Giorgio Lavagna Technical Director



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