

# PLATINUM

BAROLO  
DOCG



Fontanafredda "Platinum label" embodies the unique tradition of Fontanafredda, more than 160 years of history. The Nebbiolo grapes used to produce this Barolo are grown on clayey soils very rich in calcareous marl. The wine ages for 2 years in oak casks. To pair with rich red meats, game and mature cheese.

	Nebbiolo		300-400m asl		I-II decade of October		0,375 - 0,75 - 1,5 L
	Langhe from Alba		Various exposures except for the north		13,5 % vol		
	Miocene-Helvetician and Tortonian, which is characteristically packed with limestone and marl		System: guyot 4.500 plants/ha		18 °C		

## TECHNICAL NOTES

**Vinification:** the fermentation is traditional, carried out for an average of 15 days in stainless steel vats at a controlled temperature (30-31 °C) with a floating cap and frequent pumping over of the must. The must is then left on the skins for several days to optimize the extraction of the polyphenolic substances and to help the malolactic fermentation get underway. **Ageing:** at least two years in large casks made of oak (from Slavonia and mid-France), followed by no less than 8 months in the bottle.

## TASTING NOTES

The results of lengthy ageing, above-all on account of their natural qualities, these robust, well-bodied wines are packed with structure and are well capable of withstanding the test of time. Barolo has an attractive ruby-red colour with garnet highlights which become orange with the passing of time. Its bouquet is clean, full and intense, with the wine's typical traces of withered flowers, dry leaves and underbrush.

## PAIRINGS

Ideal with rich red meats, varying according to the wine and vintage, and medium and mature cheeses, they are also perfect after-dinner wines.