



LIVIA FONTANA



BAROLO DOCG FONTANIN

Product name: Barolo DOCG Fontanin

Grape variety: nebbiolo

Production zone: Castiglione Falletto, about 2 hectares at 300-350 m a.s.l.

Harvest: hand-picked with precise grape selection into small baskets towards the middle of October.

Vinification: light crushing with further check and selection of the grapes, fermentation in steel tanks at controlled temperature with frequent pump over and délestages.

Ageing: at least 40 months. First in traditional oak barrels and then in the bottles in the wine cellar with controlled temperature.

Organoleptic characteristics: ruby red colour with garnet reflections. Intense, elegant aromas with harmonious scents of spices, red fruits, liquorice and cocoa. Full bodied taste with great intensity, long finish and persistence.

Food pairing: excellent with red meat, wild game and seasoned cheeses; great also with chocolate.

Serving: in large glasses at 17-18°C (62-64°F).

Storage: horizontally in a cool, dry environment with constant temperatures.

Ready to drink but can be cellared for 10-12 years.

Bottle sizes: 0.75 L

www.liviafontana.it