



LIVIA FONTANA

Barolo

D.O.C.G

Fontanin[®]



Grape variety: 100% nebbiolo.

Production zone: Castiglione Falletto, altitude 300- 350 m a.s.l.

Soil: marls of Sant'Agata Fossils with presence of sand.

Surface: about 2 hectares.

Harvest: hand-picked with grape selection into baskets towards mid-October.

Vinification: selection of the grapes on a vibrating table, light crushing, fermentation in steel tanks at a controlled temperature with frequent pump over and délestages. Maceration for about 20 days.

Ageing: about 40 months in traditional oak barrels and then in the bottles in underground cellar with controlled temperature until it is put up for sale.

Tasting: deep red color with shades ranging from intense ruby to garnet, very complex fragrance. Floral notes of macerated violet and balsamic nuances. Spices reminiscent of licorice stick and nutmeg. Strong flavor with a great structure and a soft but well present tannin.

Storage: horizontally in places with constant temperature if possible. Ready to drink and can be cellared for 12-15 years.

Serving: 16 -18 °C.

Food pairing: wine with elegant tannins and excellent aromaticity, ideal for succulent dishes with intense flavors such as: paccheri with pork ragout, sausage and veal; mixed boiled meat, boiled vegetables and rubra sauce; entrecôte with black truffle sauce; soft beef with mashed potatoes.

*An excellent,
exhilarating and
admirable wine
(quoted by Luigi Veronelli)*

www.barolomga360.it



scan the code and...

**FLY OVER THE
VINEYARDS**

360