



## ALTA LANGA DOCG EXTRA BRUT

GRAPE VARIETIES:	pinot nero - chardonnay
GROWING LOCATION:	comuni di S. Stefano Belbo, Castino, Borgomale and Lequio Berria
VINEYARD POSITION AND ALTITUDE:	the vineyards face south-south-west, at an altitude of between 400 and 600m a.s.l.
SOIL:	white clay alternated with layers of sand and calcareous marl
WINE TRAINING SYSTEM:	guyot
PLANTING DENSITY:	4.500 plants/ha
GRAPE HARVEST:	end of August, beginning of September
ALCOHOL CONTENT:	12% vol
SERVING TEMPERATURE:	6-8° C
BOTTLE SIZE AVAILABLE (lt):	0,75 - 1,5 - 3 - 6

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### TECHNICAL PROFILE

Vinification: the grapes are picked into boxes holding around 20 kilos each, and delivered to the winery. Here they immediately undergo gentle, delicate pressing, followed by static settling in heat-conditioned tanks. The clear must is then divided into two parts, the first of which ferments in stainless steel tanks at a low temperature (18-20° C). The remainder is placed into barriques to ferment in underground cellars at a temperature of no more than 20 degrees, and is then left in the wood on the fine lees until spring. The two wines resulting from the separate fermentations are then blended. In May, the cuvée undergoes a second fermentation in the bottle, followed by maturing on the lees in the cool, dark surroundings of the cellars, strictly in keeping with the traditional method of producing sparkling wine known here as ‘Spumante Metodo Classico’.

### TASTING NOTES

This is one of the sparkling wines which have made the history of Fontanafredda. Named after Countess Rosa Mirafiori, the morganatic wife of King Victor Emmanuel II, and mother of Emmanuel Guerrieri of Mirafiori who founded the company in 1878, it has been produced on the estate since the 1940s. Made from grapes grown at an altitude that allows them to ripen slowly, producing very particular aromas, it matures on the lees for at least 3 years prior to dégorgement. In the glass its straw-yellow colour is tinged with green, and it has a very persistent perlage. Very intense and complex on the nose, its bouquet conjures up mainly wildflower honey and spices, with hints of toasted nuts and breadcrumbs. The structure of the pinot noir shows through on the palate, merging beautifully with the fragrance of the chardonnay. Long, lingering finish, with fresh, savoury sensations.

### PAIRINGS

Excellent as an aperitif, with its unquestionable personality it is above-all a great way of accompanying all courses with class.

# BOLLACIAO



## ALTA LANGA DOCG EXTRA BRUT

GRAPE VARIETY:	Pinot nero - Chardonnay
GROWING LOCATION:	Alta Langa around Alba and Asti
EXPOSURE AND ALTITUDE:	the vineyards are positioned at altitudes between 400 and 600 m above sea level and are exposed south and south-west
SOIL:	white clay alternated with layers of sand and limey marl
VINE-TRAINING SYSTEM:	Guyot
PLANTING DENSITY:	4.500 plants/ha
GRAPE HARVEST:	September
ALCOHOL CONTENT:	12% vol.
SERVING TEMPERATURE:	6-8° C
BOTTLE SIZE AVAILABLE (litres):	0,75 - 1,5 - 3 lt

### TECHNICAL DATASHEET

Vinification: the grapes are harvested into crates with a capacity of about 20 kg and then poured directly into the press, where they are delicately and softly crushed. The must obtained is transferred to temperature-controlled tanks where static decanting takes place, and then ferments in stainless steel tanks at a low temperature (18 - 20°C). When fermentation is complete, the wine is kept on the fine lees until spring. This is when the cuvée is created, uniting the wines from the different crus selected. In spring the wine undergoes a second fermentation, in the bottle, followed by a period of maturing in contact with yeasts, in the cool, dark and protected environment of the cellars, in observance of the strict rules that govern the production of "Spumante Metodo Classico" (Classic Method Sparkling Wine).

### ORGANOLEPTIC NOTES

The cuvee is created with a meticulous blend of crus situated at an average altitude of 500 m above sea level, which guarantee a fresh and fruity wine. A minimum maturing period of 30 months conveys perfect aromatic complexity. The colour is straw yellow with green highlights. The perfume is reminiscent of honey, white peaches, grapefruit and basil. The wine has a savoury feel in the mouth, with a persistent sparkle and a sweet, lingering finish.

### PAIRINGS

Excellent as an aperitif, with its personality it is, above all, an excellent way of accompanying all courses of a meal.



## COSTE RUBIN BARBARESCO DOCG

GRAPE VARIETIES:	nebbiolo
GROWING LOCATION:	Treiso, Barbaresco e Neive
VINEYARD POSITION AND ALTITUDE:	medium slopes (200-300m asl), mainly facing south/south-west
SOIL:	calcareous marl-rich soil of Miocene-Helvetian origin
WINE TRAINING SYSTEM:	guyot
PLANTING DENSITY:	4.500 plants/ha
GRAPE HARVEST:	first/second ten-days of October
ALCOHOL CONTENT:	14% vol
SERVING TEMPERATURE:	16-18° C
BOTTLE SIZE AVAILABLE (lt):	0,375 - 0,75 - 1,5

### TECHNICAL PROFILE

Vinification: as soon as the grapes reach the winery, they are de-stemmed and crushed, and the fermentation is carried out by using selected yeasts at a temperature of 30-32° C. The must is pumped over the skins regularly to optimize the extraction of colour and tannins. The maceration lasts 10-12 days, and the malolactic fermentation takes place before the end of the winter.

Ageing: the wine begins to mature in the January following the vintage, in 2.000 and 3.000 litre barrels made of oak from Allier. After around a year in wood, the wine spends a short time in stainless steel before completing its ageing process in the bottle.

### TASTING NOTES

Ruby-red with garnet highlights; on the nose ripe plums, bilberries and violets merge harmoniously with hints of liquorice, cinnamon and tobacco. Well-structured tannins and intense fruit fill the mouth with a closely-packed, full flavour.

### PAIRINGS

Ideal with big red meat dishes and medium or mature cheeses.



## MARNE BRUNE NEBBIOLO D'ALBA DOC

GRAPE VARIETIES:	nebbiolo
GROWING LOCATION:	Veza d'Alba, Montaldo and Monteu Roero
VINEYARD POSITION AND ALTITUDE:	well-exposed, mid-hillsides' vineyards face southsouth west
SOIL:	loose soil in which the prevailing yellow sands form stratas with banks of calcareous marl mixed with gravel
WINE TRAINING SYSTEM:	guyot
PLANTING DENSITY:	4.500 plants/ha
GRAPE HARVEST:	first/second ten-days of October
ALCOHOL CONTENT:	13,5% vol
SERVING TEMPERATURE:	16-18° C
BOTTLE SIZE AVAILABLE (lt):	0,75 - 1,50

### TECHNICAL PROFILE

Vinification: fermentation with maceration for 10-12 days at a temperature of 28° C.  
Ageing: in barriques (oak from Allier) for 12 months followed by a period of 6-7 months in the bottle.

### TASTING NOTES

Nebbiolo "Marne Brune" stands out for its fragrance, which is already evident in its ruby-red colour of varying intensity depending on the vintage, and is confirmed on the nose by bouquets of flowers and wild fruit, and on the palate by its strong personality and dry taste.

### PAIRINGS

Excellent with fairly demanding main courses, preferably meat-based without being over-elaborate, and with cold cuts and medium-mature cheeses.





## PAPAGENA BARBERA D'ALBA DOC SUP

GRAPE VARIETIES:	barbera
GROWING LOCATION:	Serralunga d'alba
VINEYARD POSITION AND ALTITUDE:	estate-owned vineyards, facing west in a mid-hillside's position (270-300m a.s.l)
SOIL:	medium mixture soil tending to calcareous
WINE TRAINING SYSTEM:	guyot
PLANTING DENSITY:	4.500 plants/ha
GRAPE HARVEST:	end of September, beginning of October
ALCOHOL CONTENT:	13,5% vol
SERVING TEMPERATURE:	17-18° C
BOTTLE SIZE AVAILABLE (lt):	0,75

### TECHNICAL PROFILE

**Vinification:** the fermentation takes place in stainless steel tanks at a controlled temperature (30-32° C) with frequent pumping over of the must to optimise the extraction of tannins and colour. The maceration lasts around 10 days.

**Ageing:** The ageing begins in barrels made of French oak (Allier), in which the malolactic fermentation takes place before the end of the winter. The wine stays in wood for around one year, and is then bottled in January before further ageing in the cellars for approximately twelve months.

### TASTING NOTES

Dark ruby-red, with purple highlights; nose brimming with ripe fruit – especially plums and cherries - with hints of spices reminiscent of cinnamon and cloves, merging into a fine balance with toasted overtones of coffee and cocoa. Starts out on the palate providing a warm feeling of volume and body, with the fruit blending marvellously with the soft tannins and the acidity, while its long finish is due above-all to the great savouriness featured in a marked aftertaste of blackberry jam.

### PAIRINGS

Perfect with big red meat dishes and with medium to mature cheeses.



## SERRALUNGA D'ALBA BAROLO DOCG

GRAPE VARIETTES:	nebbiolo
GROWING LOCATION:	Serralunga d'Alba
VINEYARD POSITION AND ALTITUDE:	medium-high hillsides' vineyards (300-400m asl) facing south/south-west
SOIL:	soil of Miocene-Helvetian origin with a high content of limestone and grey marl alternating with sand
WINE TRAINING SYSTEM:	guyot
PLANTING DENSITY:	4.400 plants/ha
GRAPE HARVEST:	first/second ten-days of October
ALCOHOL CONTENT:	14% vol
SERVING TEMPERATURE:	17-18° C
BOTTLE SIZE AVAILABLE (lt):	0,375 - 0,75 - 3

### TECHNICAL PROFILE

**Vinification:** the fermentation is traditional: medium-long (15 days) in stainless steel vats with a floating cap at a controlled temperature (30-31° C). The must then stays in contact with the skins for further 15 days to optimize the extraction of the polyphenolic substances and help start the subsequent malolactic fermentation.

**Ageing:** one year in barriques from Allier and two year in oak casks still from Allier (2000 lt). After a soft clarification, the wine is bottled for a further period of maturation in the bottle, the length depends from the characteristics of the vintages, but never less than 12 months.

**Shelf-life:** The wine will reach its peak 6-8 years after the harvest, but its life can vary considerably depending on the vintage.

### TASTING NOTES

The colour is garnet-red with ruby highlights that take on a slightly orange tone over time. It has a clear-cut, intense nose with overtones of vanilla, spices, withered roses and underbrush. The taste is dry, but soft, full-bodied, velvety and well-balanced, and is very long-lasting.

### PAIRINGS

Ideal with big red meat dishes and medium or mature cheeses, it can also make for pleasant after-dinner company.