

# FONTANAFREDDA

## Platinum Barbaresco DOCG 2019



<b>Category:</b>	WINE		
<b>Style:</b>	RED WINE		
<b>Region:</b>	PIEDMONT		
<b>Vintage:</b>	2019		
<b>Volume:</b>	750ml		
<b>Vinification:</b>	The fermentation is traditional, carried out for an average of 8-10 days in stainless steel vats at a controlled temperature (30 - 31C) with a floating cap and 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.		
<b>Appearance:</b>	Ruby red colour.		
<b>Bouquet:</b>	Light hints of vanilla, intense underbrush and violets.		
<b>Palate:</b>	The flavour is warm, soft, full, velvety and harmonious, long lasting.		
<b>Technical Analysis:</b>			
Alcohol:	13.50%	Packaging:	6 x 750ml