

# FONTANAFREDDA

## Platinum Barolo 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 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.		
<b>Appearance:</b>	Ruby-red colour with garnet highlights which become orange with the passing of time.		
<b>Bouquet:</b>	Its bouquet is clean, full and intense, with the wines typical traces of withered flowers, dry leaves and underbrush.		
<b>Palate:</b>	This Barolo is full-bodied and bold in structure, enduring the test of time to due their extended aging and natural qualities.		
<b>Technical Analysis:</b>			
Alcohol:	13.50%	Packaging:	6 x 750ml