

BAROLO VIGNA LA ROSA 2005 MAGNUM, FONTANAFREDDA

104319QC-STK | 1500MLX1 | 14.00 %

COLOR

RED

VARIETY

NEBBIOLO

COUNTRY

ITALY

REGION

PIEDMONT

APPELLATION

BAROLO DOCG

VINTAGE

2005

\$325.00



YOUR
NOTES

COLOR

BOUQUET

TERROIR

Calcareous marl and clay

PRODUCER

FONTANAFREDDA SRL.

AGRICULTURE

Sustainable Practices

VINIFICATION AND AGING

Ageing: 3 years on average in large casks (oak from Slavonia and the centre of France) prior to being bottled and kept for a further period of maturations which, though depending on the vintage, will never last less than 12 months

PALATE

TASTING NOTES

Sweet strawberry and cherry aromas. Full-bodied, with chewy tannins and a long, flavorful finish. Focused, with clean, rich fruit, offering lots of dark berry notes. Powerful, but elegant on the palate, good structure, nice finish. Classic. "La Rosa" expresses the qualities of the Barolos grown in