

# BAROLO VIGNA LAZZARITO 2001, FONTANAFREDDA

## YOUR NOTES

104495QC-STK | 750MLX1 | 0.00 %

COLOR  
**RED**

VARIETY  
**NEBBIOLO**

COUNTRY  
**ITALY**

REGION  
**PIEDMONT**

APPELLATION  
**UNSPECIFIED**

VINTAGE  
**2001**

**\$224.00**



COLOR

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BOUQUET

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TERROIR

**Calcareous marl and clay soil**

PRODUCER

**FONTANAFREDDA SRL.**

PALATE

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AGRICULTURE

**Sustainable Practices**

VINIFICATION AND AGING

**Ageing begins in barrels made of oak from Allier, 50% of which are new. The wine stays in the barrels for around 12 months, and is then racked into medium-small oak casks holding 2000 and 3000 litres to continue maturing for another year.**

TASTING NOTES

**The 35-year-old Nebbiolo vines of Vigna Lazzarito are situated in a prime location on one of the best vineyard plots of the Serralunga d'Alba. The 2001 cuvée hails from a superb vintage which, after 19 years, is ably displaying the majesty of Piedmont's greatest wines. Intense ruby colour with**