

BARBERA D'ALBA 2016, PAPAGENA, FONTANAFREDDA

YOUR NOTES

104318QC-STK | 750MLX6 | 0.00 %

COLOR
RED

VARIETY
BARBERA

COUNTRY
ITALY

REGION
PIEDMONT

APPELLATION
UNSPECIFIED

VINTAGE
2016

\$33.00



COLOR

BOUQUET

TERROIR

Medium mixture soil tending to calcareous

PRODUCER

FONTANAFREDDA SRL.

AGRICULTURE

Unspecified

VINIFICATION AND AGING

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.

PALATE

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 bo