



LIVIA FONTANA

Barolo

D.O.C.G.

Villero



Grape variety: 100% nebbiolo.

Production zone: Castiglione Falletto, southwest exposed, 300-350 m a.s.l.

Soil: marls of Sant'Agata Fossils with presence of sand.

Surface: ca. 1 Hectar.

Harvest: hand-picked with grape selection into baskets towards mid-October.

Vinification: selection of the grapes on a vibrating table, light crushing, fermentation in steel tanks at a controlled temperature with frequent pump over and délestages. Maceration for about 20 days.

Ageing: at least 40 months in traditional oak barrels and then in the bottles in underground cellar with controlled temperature until it is put up for sale.

Tasting: bright red color with shades ranging from ruby to garnet. Very complex scent with floral notes, in particular violet; sweet spices such as cinnamon and nutmeg. Definite flavor with a good freshness and a great structure thanks to a vigorous but elegant tannin. Persistent and delicately balsamic finish.

Storage: horizontally in places with constant temperature if possible. Ready to drink and can be cellared for 15-20 years.

Serving: 16 -18 °C.

Food pairing: wine has a good tannicity but also delicacy which makes it pleasant to pair with succulent dishes such as: caciucco; soft crab with singapore sauce; pigeon, curry and fermented apricots; duck in orange sauce; leg of lamb with capunet.

*An intoxicating,
grandiose and moving
wine
(quoted by Luigi Veronelli)*

