

Barolo

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

RISERVA 160th Anniversary
Collection



When wine is art... from all points of view. Only the best vintages, painted by the greatest of artists: nature, that in the grape harvest 2010, 2000, 1999, 1998, 1996 and 1982 gifted us with amazing Barolo. **Pieces of our history are imprinted on the labels,** retracing its essential steps, inspired by the key styles of world art in the last 160 years.



Nebbiolo



The best estate-owned vineyards



Calcareous marl and clay

VINIFICATION
PROCESS

The fermentation is traditional, medium-long (12 days) in stainless steel vats with a floating cap at a controlled temperature (30-31° C). The must then stays in contact with the skins for a further 25-30 days in order to optimize the extraction of the polyphenolic substances and to help start the subsequent malolactic fermentation. Aging: 3 years in oak casks (from Allier and Slavonia). The wine is then bottled for a further period of maturation in the bottle, the length of which depends on the characteristics of the vintage but is never less than 24 months. Shelf life: the wine will reach its peak 6-8 years after the harvest, but its life can vary considerably depending on the vintage.

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2017 CANTINA EUROPEA dell'ANNO




FONTANAFREDDA

160
1858 • 2018



A more modern artistic style has been used, the **Low Poly**, a combination of polygons with sharp edges and vertexes. The clear and well-defined lines of **this style reflect the values of Fontanafredda: solid and clear since 1858**. Passion, vision, research, and care for the soil and for the environment continue to be the cornerstones of Fontanafredda's philosophy.

Barolo 2010 RISERVA

**2017, Fontanafredda became
European Winery of the Year according to Wine Enthusiast**

VINTAGE NOTES

The 2010 vintage was characterized by a long winter with frequent snowfalls and below-average temperatures. The abundance of water and the cool climate contributed to an overall delay in the growth cycle and, consequently, the harvest of Nebbiolo lasted from the beginning of October to the end of the month. Thanks to the vintage's particular climate, Nebbiolo grapes for Barolo developed excellent levels of sugar and, above all, an optimal maturation of the tannins and anthocyanins.

TASTING NOTES

The Barolo Riserva 2010 is a wine that generates great emotions beginning with the color: intense garnet-red with ruby-red highlights. On the nose, it is clean and intense, with hints of black cherry, tobacco, dried mushrooms, spices such as nutmeg and pepper, and some balsamic aromas that call resin and mint to mind. The haptic sensations are warm and soft, with sweet, velvety tannins that blend perfectly with a fresh sour note, resulting in a long lasting finish.

Also available with regular label in 6-pack wooden case



NOTES

Il primo Ctu
1964

FONTANAFREDDA



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The art emphasizes the uniqueness of Fontanafredda's lands: lands from which, in 1964, the first-ever single-vineyard Barolo was produced, Barolo Vigna La Rosa. The artistic style, here, takes inspiration from **French Expressionism**, a pictorial movement that proposes the exaltation of emotions and subjectivity, as well as of diversity and uniqueness. This style **reflects the typicity and heterogeneity of the estate's soils**, composed for the most part of calcareous marls with the exception of the La Rosa vineyard, where small percentages of sand can also be found.

Barolo 2000 RISERVA

1964: the first single-vineyard Barolo ever produced

VINTAGE NOTES

The vintage's climate trend was optimal for the vegetative cycle of the vine. After a winter without abundant rain or snow, spring began with very mild temperatures that favored the vegetative awakening of the vine. Bud break and flowering occurred more than 20 days earlier compared to the average of previous years. The summer was very hot with occasional storm precipitations that were well distributed throughout the season. The harvest began during the last week of September and was interrupted by rainfall during the second week of October.

TASTING NOTES

The wine has an intense garnet color with ruby highlights. The bouquet shows hints of very ripe fruit and spices. On the palate, the ripe tannins contribute to creating a smooth and persistent taste.

NOTES

1887

IL PRIMO CEMENTO



98

HL 4


FONTANAFREDDA

160
1856 • 2016


WINE STAR



This illustration highlights the avant-garde vision of Fontanafredda back in 1887. This was, in fact, the year during which the first concrete vats in Europe, patented by the Swiss company Borsari-Zollikon, were built in the winery's cellars. The artistic style used here is **Flat Design, an innovative and minimalistic** style in which simple elements are used to increase the overall effectiveness of the composition. This artistic model represents **Fontanafredda's progress amidst the attention to quality** and the passion of Count Emanuele Alberto, a prominent figure in the company's history, which immediately left their mark on the wines and preserved the balance between simplicity and innovation, the true strength of the company.

Barolo 1999 RISERVA

1887: the first concrete tanks were built

VINTAGE NOTES

The 1999 vintage saw a very regular climatic trend. A warm and rainy spring allowed the soils to accumulate excellent water reserves for the summer. Both summer and fall were quite dry, but the vines did not suffer from lack of water. After a hot summer, the beginning of September saw a drop of nighttime temperatures that allowed Nebbiolo to ripen more regularly, reaching almost complete maturation towards the end of the month.

TASTING NOTES

The characteristics of this vintage can be glimpsed in the wine's intense ruby-red color and its garnet highlights: signs of youth and freshness. The same impressions can also be found in the aromas, which come with notes of fresh black fruit and hints of violets, licorice and tobacco. On the palate, the wine presents rich and dense tannins that create dimension and volume. Finally, the well-balanced acidity enhances the flavor and the aromatic persistency.

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1886 IL PRIMO BAROLO OLTRE OCEANO



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160
1858 • 2018



Emanuele Alberto, a noble entrepreneur, spent much of his energy preserving the characteristics and the typicity of Barolo, without overlooking the importance of innovation. Thanks to his tenacious efforts, in 1886 his beloved wine was exported beyond national borders for the first time and became internationally renowned. The **Futurist style** used in the artwork emphasizes the **foresight of Emanuele Alberto, thanks to whom the company achieved many new records**. Futurism, in fact, was born as a movement that had the fundamental objective of **believing in the future and looking towards it with optimism and positivity**.

Barolo 1998 RISERVA

1886: the first transoceanic Fontanafredda Barolo

VINTAGE NOTES

A mild winter and a dry spring led to an early vegetative awakening of the vine. After a rapid start of the vine's growth cycle the phenological phases started to slow down due to a return of more normal and cooler temperatures. The intense and prolonged heat of the summer months favored further ripening. Although Nebbiolo grapes did not accumulate overly high sugar levels, the resulting wines show great balance.

TASTING NOTES

The color is garnet-red with ruby highlights. The aroma is broad, gentle, but also intense and with clear hints of dried roses, violets, undergrowth and spices. The taste is dry and austere, soft and full, long and persistent. Overall, a Barolo with great balance.

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Il Villaggio Fontanafredda

1878



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This piece calls back to a significant period of Fontanafredda's history: to when Emanuele Alberto, son of Vittorio Emanuele II and a great lover of wine, founded the actual winery in 1878. Soon after, a village developed around the winery and became home to the employees and their families. In order to depict these great times, the artist took inspiration from **Expressionism**, an artistic movement born in France during the second half of the nineteenth century that aims to enhance the emotional side of reality and the subjective view of the artist. **The artist's strokes and bright colors perfectly reproduce the emotions that this place generates: passion, quality, sociability, and respect for the land.**

Barolo 1996 RISERVA

1878: The village of Fontanafredda

VINTAGE NOTES

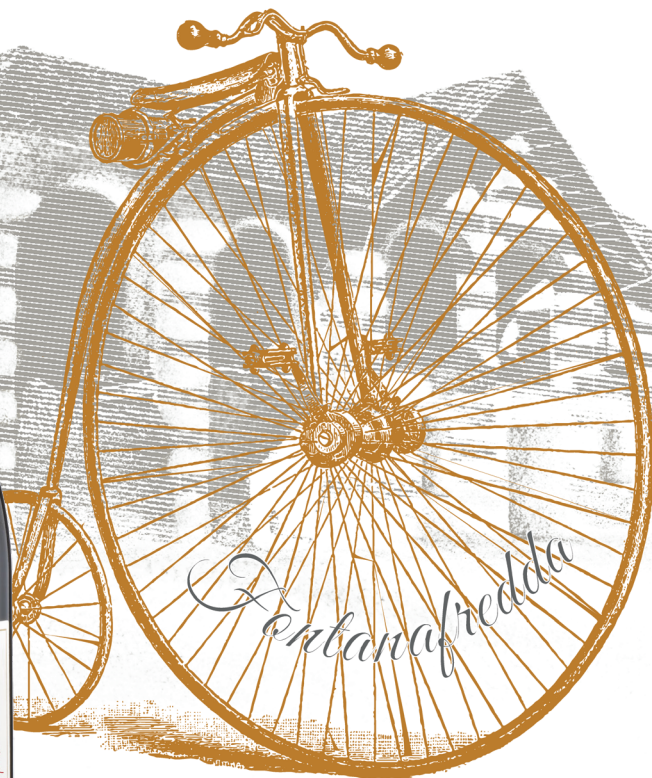
The 1996 vintage was marked by a cold climatic trend throughout the entire growth cycle of the vine. The rains were not excessive, but the insolation was very modest. For this reason, the maturation of Nebbiolo at the end of August was quite delayed, so much so that the bunches still appeared almost entirely green. At the end of August, the clouds thinned out and the weather remained excellent. The harvest took place at the end of October after the grapes managed to ripen properly.

TASTING NOTES

The wine shows a rich garnet-red color with ruby highlights. The greatest contribution of the cold temperatures is, above all, the explosion of intense and spicy floral sensations in the bouquet. On the palate, the wine presents a rich tannic structure as well as an enduring and noticeable acidity that both contribute to the wine's longevity.

NOTES

1858 L'inizio
di un lungo viaggio



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1858 • 2018



This piece recounts the moment when, in 1858, Vittorio Emanuele II, the first King of Italy, acquired 52 hectares of land in Fontanafredda, in the town of Serralunga d'Alba. Here he built the Royal Villa, which would become, first, his and Rosina's love nest, then, the historic Fontanafredda winery. The pictorial technique used is the **Chiaroscuro**. Through the contrast of light and shadows, the depth and shapes of the drawn elements are enhanced. This style, as it is **genuine and not overly ostentatious**, best represents the simple character of Vittorio Emanuele II and of his beloved Bella Rosina, to whom the history of Fontanafredda is inextricably linked. With a passion for good food and good wine, Vittorio Emanuele II began producing Barolo for his personal consumption, establishing it as the wine of the court. The illustration also portrays **the bicycle of the King, symbol of the long journey Fontanafredda has been on since 1858**.

Barolo 1982 RISERVA

1878: The village of Fontanafredda

VINTAGE NOTES

The year 1982 can be considered the vintage with the most powerful tannins out of the last 50 years. The growing season was characterized by an arid summer and autumn. For this reason, Nebbiolo produced wines with a high concentration of tannins which, even after a long time spent aging in oak, have maintained a noticeable and important tannic structure.

TASTING NOTES

Barolo "Riserva" 1982 is a wine that generates great emotions beginning with its intense garnet-red color, with brick-red reflections that take on a slightly orange hue. Its strong and complex aromas shows typical notes of vanilla, spices, withered roses and undergrowth while, on the palate, it remains soft, full bodied, velvety, well balanced and very persistent.

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