

Meet Fontanafredda

Eataly Magazine (October 19, 2017)



A renowned producer of Barolo, the “king of wines,” Fontanafredda has been noble since the start. The winery was founded in 1858 by Count Emanuele Alberto di Mirafiori on the hunting grounds of his father, King Vittorio Emanuele II. The first king of Italy, Emmanuele was known for his bravery — and for his fondness for wine.

Today, more than 150 years later, the estate continues to produce wines of the highest caliber, thanks to the respect of the land, passion for viticultural tradition, and use of innovative technology. Located in the heart of Le Langhe, a hilly wine region in the northern region of Piemonte, Fontanafredda is spread over 250 acres of rugged terrain in the villages of Serralunga d’Alba, Barolo, and Diano d’Alba.

The diverse soils of Fontanafredda’s property tend to be chalky, which helps the grape retain its acidity. Within a few feet, the soil can vary from loose with high sand content to firm and rich in silt and clay. This diversity lends itself to the various characteristics of the vines planted on these hills



(think: [Le Langhe's famous terroir](#) [2]).

Only grapes of certified origin that are grown on the Fontanafredda estates are used to produce the brand's wines. All estate vineyards are farmed without the use of chemicals; the property is under conversion to be certified organic and a safe and sustainable refuge for a wide array of local flora and fauna.

After the grapes are harvested, the wine-making process continues in Fontanafredda's cellars. Beneath high brick-vaulted ceilings, the oak casks and steel vats housed in the majestic nineteenth-century cellars accommodate the noble red wines for their ageing, while newer buildings are equipped with all the technology that is essential today to bring out the best in the characteristics of the white and sparkling wines. This skillful procedure prioritizes the safeguarding of values such as identity and origin and allows the two "souls" of Fontanafredda – still and sparkling wines – to coexist harmoniously.

Taste the premium wines of Fontanafredda for yourself at your local Eataly during Barolo Week(s) from October 16 to 29! [Get the details](#) [3], then get a drink. Bottoms up!

Source URL: <http://ftp.iitaly.org/magazine/dining-in-out/eataly-magazine/article/meet-fontanafredda>

Links

[1] <http://ftp.iitaly.org/files/fontanafredda-estate.jpg>

[2] https://www.eataly.com/us_en/magazine/eataly-stories/oscar-farinetti-interview/

[3] https://www.eataly.com/us_en/stores/usa-barolo-weeks/