

CASCINA FONTANA BARBERA D'ALBA



100% Barbera. Deep ruby red color. Aromas of red roses, cherry jam and wild woodland fruits, with delicate notes of graphite, fresh thyme and white pepper. Dynamic mouthfeel filled with blackberries, sour cherries and lead pencil shavings. It features a medium body with vibrant acidity, near-perfect balance and a savory, spicy finish. While it is low in tannins, it possesses enough structure to improve for up to a decade. Pair with roast white meats, braised fowl, pizza night, red sauce pasta, cured meats or aged cheeses. Organic.

Sourced primarily from Vigna del Castello in Sinio, which provides a cooler microclimate, and Vigna del Pozzo in Castiglione Falletto. diverse soils, including white marl in Castiglione Falletto and blue marl in Perno. Grapes are harvested by hand at optimal ripeness. Spontaneous fermentation in stainless steel or cement with native yeasts, without artificial temperature control for approximately 10 days. Aged for one year in a combination of large Slavonian oak *foudres* and cement tanks. Bottled without fining or filtration. Following bottling, the wine rests for an additional 6-12 months in the cellar before being released.

Based in the hamlet of Perno, Azienda Agricola Cascina Fontana was officially established in 1995 by Mario and Luisa Fontana, though the family's viticultural roots in the Langhe date back to the mid-1700s. Now managed by sixth-generation winemaker Mario and his son Edoardo, the estate spans approximately 17 acres across Monforte d'Alba, Castiglione Falletto, and Sinio. Evolving from generations of *contadini* (farmers), the Fontanas maintain a strictly traditionalist identity, emphasizing organic farming and a low-intervention cellar philosophy. By eschewing modern trends in favor of the ancestral *come una volta* (as it used to be) approach—characterized by spontaneous fermentations and patient aging in large Slavonian oak—the family preserves a multi-generational legacy dedicated to the purity of their historic land.

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Tasting Note:

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100% Barbera. Aromas of roses, cherry jam, woodland fruits, graphite, fresh thyme & white pepper; flavors of blackberries, sour cherries & lead pencil shavings; medium body with vibrant acidity, near-perfect balance & a savory, spicy finish. Organic.

Shelf Talker:

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