

# Fondirò Red 2009 – Red Wine



AZIENDA AGRICOLA  
**G. MILAZZO**  
TERRE DELLA BARONIA



**GRAPE VARIETY:** a special selection registered as V12 propagated from an ancient biotype of Perricone

**VINEYARD:** upper Fondirò

**FIRST VINTAGE:** 2006

**VINES' AVERAGE AGE:** over 30 years old

**SOIL:** plateau of marl origin with high clay component strongly calcareous

**TRAINING SYSTEM:** spur cordon pruning

**PLANTS PER HECTAR:** over 6000

**AVERAGE YIELD PER HECTAR:** 60 Qt.

**HARVEST:** mid October

**HARVEST METHOD:** manual in small crates of about 14 kg

**VINIFICATION:** the clusters were gently destemmed with a final selection of the berries. The grapes were then transferred in vertical fermenters with mechanical soft plunger system for 30 days. The malolactic fermentation was completed in oak barriques

**REFINING:** partly in stainless steel vats and partly in new oak barrique for about 36 months. Final maturation in bottle for minimum 12 months

**ALCOHOL CONTENT:** 14 % by Volume

**PAIRINGS:** grilled meat especially red meats with good marbling (black angus), cuts of iberian pork, roast meats, game (wild boar, venison, roe deer venison) and medium-aged cheeses

**SERVING TEMPERATURE:** 16 - 18° C

**AGING POTENTIAL:** 8-10 years

Fondirò was born outside the appellations IGP or DOP in order to have the freedom to undertake the making of a red wine extremely modern and unique.

## VINE'S SELECTION

A selection from vine-stocks characterized by early ripening, in order to obtain an extraordinary polyphenolic maturation that makes the wine remarkably stable and capable to withstand a long aging. It's also a delicate variety that fears the excess of sunlight, this is the reason why during this experimentation we have defined a rigorous protocol for the correct management of vegetative growth of the plant and foliage.

## CULTIVATION ENVIRONMENT

A crag of calcareous rocks emerging abruptly from the valley opposite to the winery, a hill with steep sides, surrounded by the clay soils of the bottom. A very special combination, a unique microclimate that thanks to the inclination offers a better protection from the rays of the sun. The synergy between all these elements is what gives origins to the Fondirò Cru.

## SENSORY PROFILE

On the foreground ripen fruit to the mouth, with very sweet and smooth tannins. A young visual aspect with the violet hues reminding of the colour of the juice. To the palate the tertiary characters emerge with quite special hints of wood on the finish.