

FONTANABIANCA

Property Name:	Az. Agr. Fontanabianca	Region:	Piedmont	Total size:	14 ha. (35 acres)
Established:	1969	Province:	Alba	Total vineyards:	14 ha. (35 acres)
Township:	Neive	Wine area:	Barbaresco	Years planted:	1969-1970
Owners:	Aldo Pola Bruno Ferro	Enologist:	Aldo Pola & Beppe Caviola	Years replanted:	1985-1986, 1997-1998
Total Production:	ca. 50,000 bottles	Agronomist:	Bruno Ferro	Soil:	Calcareous clay
Territory:	Steep slopes	Gen. Manager	Aldo Pola	Yield per vine:	1.5 kg.
Exposure:	Mostly southern	Cellar Capacity:	90,000 liters	Density:	4,500 vines/ha.
Elevation:	250-300 meters	Wood:	39,600 liters	Training:	Spurred Cordon
First Traded:	1990			Harvesting:	Manual

NOTES:

- Fontanabianca is universally regarded by the wine press as a hot new producer to watch for.
- Vineyards planted to Arneis and Dolcetto have southeastern exposure. Nebbiolo and Barbera vineyards face south, southwest and east.
- Fontanabianca has won most of its accolades for its Sorì Burdin vineyard, named after an old farmer of the property.

<u>WINES</u>	<u>CLASSIFICATION, FERMENTATION & AGING</u>	<u>GRAPES</u>	<u>AVG. PROD.</u>
Arneis Min. Alc. 13% by vol.	Langhe Bianco DOC Hand-harvested grapes in early September are softly pressed. 10% of the must is fermented in barriques of troncàis oak in order to give a touch of softness to the wine. 50-60% of the wine undergoes malolactic fermentation . Production: 530 cases.	100% Arneis	6,400 btls
Dolcetto Min. Alc. 13% by vol.	Dolcetto d'Alba DOC Fermented on the skins in stainless steel for 4-5 days at a maximum temperature of 28°C with very frequent pumping over, up to 12 times per day. The objective is to preserve the typical aromas and flavors of Dolcetto and give roundness to the wine.	100% Dolcetto	7,500 btls.
Barbera Min. Alc. 13% by vol.	Barbera d'Alba DOC The maceration on the skins takes place for 5-6 days. Fermentation lasts for 24 hours at a maximum temperature of 30°C. It ages for 6-7 months in 225-liter Allier and Troncàis oak barriques of second use. Production: 1000 cases.	100% Barbera	12,000 btls.
Barbera "Brunet" Min Alc. 13.5% by vol.	Barbera d'Alba DOC Tiny, hand-selected clusters of grapes from a small parcel of gnarly 50-year-old vines are attentively hand-selected. Maceration lasts 6 days and fermentation lasts for 24 hours in temperature-controlled stainless steel. The wine is aged for 16-18 months in 224-liter barriques of Allier oak 50-60% of which are new.	100% Barbera	4-5,000 btls.
Nebbiolo Min. Alc. 13% by vol.	Nebbiolo d'Alba Fermented on the skins for 6-7 days. Aged 6-8 months in 2-3 years old 225-liter Allier and Troncàis barriques. Production: 300 cases.	100% Nebbiolo	3,600 btls.
Barbaresco Min. Alc. 13% by vol.	Barbaresco DOCG Selected grapes are stemmed and soft-pressed. The must is fermented in temperature-controlled stainless steel tanks, with careful attention given to the maceration process. The wine is aged for 12-15 months in 225-liter French oak barriques; 20% new and 80% of second use. Production: 500 cases.	100% Nebbiolo	6,000 btls.
Barbaresco "Sorì Burdin"	Barbaresco DOCG Sorì Burdin has full southern exposure. Aged for 12-15 months in 225-liter French oak barriques; 60% new and 40% of second use.	100% Nebbiolo	8,100 btls.

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