



LANGHE DOC FREISA

Varietal: 100% Freisa

Growing location: Municipalities in the Langhe area

Soil: calcareous clay

Vine training: vertical trellis with Guyot pruning

Picking: 100% by hand

Harvest: early October

Maximum yield: 9 tons/ha

Vinification: destemming and crushing; alcoholic fermentation for 4-5 days on the skins at a controlled temperature (24-26°C)

Malolactic fermentation: complete

Ageing: 3-4 months in stainless steel prior to bottling

TASTING NOTES

Color: intense ruby red

On the nose: fragrant, with characteristic hints of rose and raspberry

On the palate: dry, with good structure and excellent drinkability

Alcohol: 13,5% vol.

Serving temperature: 16-18°C

Cellar life: ready to drink

Food/wine pairings: pasta dishes, red and white meats including grilled dishes, and fairly fresh, soft cheeses