



## Freisa 2015

**Designation:** Estate-bottled, DOC

**Grapes:** 100% Freisa

**Winemaking:** the wine is fermented with the 40% of the full cluster NOT pressed. From the crushed part we immediately remove small containers of unfermented must, which is sweet and not fermented, and we freeze it. The wine stays then 15 days without doing much pumping and without yeast. We leave in the old wooden casks without sulfur and let the wine do the malolactic. As soon as the malolactic is completed, when it is time to decant and to add the SO<sub>2</sub>, we defrost the sweet must and dissolve it in the wine and it is bottled like this; gradually the sweet wine begins to ferment in the bottle. Time by time we move the bottles and then we leave them standing to ferment and age.

**Aging:** the bottles need to be kept upright in a cool location because the wine is alive and on yeast and without sulfur. A few bottles with a little more CO<sub>2</sub> could lose wine at the opening and some not, because they are all different: each bottle is different because the fermentation is happened all separately. This Freisa must be served fresh (10-12 C°; 50F). The Freisa is a wine that can potentially age very well, even .....

**Description:** Ruby-red color, Freisa has a floral and fruity aroma of concentrated berries and tar with hints of blackberry. It is a full-bodied wine, with a refreshing acidity, rich and soft tannins finesse, excellent balance, great complexity, integration and a long lingering finish. Freisa is lightly sparkling.

**Food Pairings:** salumi, lamb stew, pork meat, cheese.

**Alcohol:** 14.00% Alc. by vol.

**Total Acidity:** 5.53 g/l

**Total dry extract:** 28.20 g/l

