Langhe Freisa

Designation: Langhe Freisa D.O.C.

Grape variety: Freisa 100%

Winemaking: fermentation takes place in steel tanks with 60% whole bunch grapes and the remaining part destemmed and crushed. After a few days of cold pre-fermentation maceration, alcoholic fermentation starts for a duration of about 10 days, with light punching downs and a few pumping overs. This type of vinification serves to enhance the finesse and elegance of this grape variety.

Ageing: malolactic fermentation and aging are carried out in old wooden containers for about a year.

Description: ruby red color. Floral and fruity aroma of ripe berries with hints of blackberry and spices. Full-bodied wine with fresh acidity and soft tannins. Finesse, excellent balance and great complexity. It's a wine with a very good ageing potential.

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