

LANGHE FREISA



Denomination:	Langhe DOC Freisa
Origin:	traditional blending of grapes from the CARS and BUSCHET vineyards, situated within the Barbaresco zone. A generous and resistant vine which has long been cultivated in the winery's estates.
Grape:	100% Freisa.
Vinification:	traditional red vinification with careful de-stalking; the wine is preserved in wooden barrels and undergoes re-fermentation in temperature-controlled vats with formation of a light perlage.
Ageing and refining:	after bottling, the wine is refined for 3 months.
Organoleptic characteristics	intense ruby-red colour with an lively and enjoyable vinous perfume containing fruity notes of cherry, blackberry and raspberry. The flavour is ample, dry and rendered particularly fragrant by the sparkling nature of the wine.
Serving:	use medium-sized wine glasses at a temperature of 14-16°C.
Match with:	meat starters, salami, Italian pasta dishes, mixed fries and <i>bagna caoda</i> .
Keeping:	1 to 3 years.

