

Langhe DOC Freisa

Location: Barolo

Trellising: Vertical canopy

Pruning system: traditional Guyot

Exposure: West

Vineyard expansion: 0.3100 ha

Planting with: 0.8 m X 2.7 m.

Altitude: 300 m

Plant density: 4,630 plants per hectare

Production: about 7,000 KG / ha

Varietal: Freisa

Rootstock clone: K5BB

Year planted: 1991

PRODUCTION PROCESS

Fermentation and maceration with the skins at a degree of 26 °C / 78°F for 6 days, after will follow the Malolactic fermentation. Freisa made in Piedmont typically is a lightly sparkling wine. Our Freisa however is vinified still, dry, and has a good structure.

SERVING RECOMMENDATIONS

This wine we typically place on the market in April following the harvest. It should be drunk at a temperature around 18 °C / 64 °F with foods that will work well with the rustic tannin of this grape for example mortadella, sausage, or richer fattier foods. This wine is recommended to be drunk young but can be aged another three to four years.

