

Moscarella

PIEMONTE

D.O.C.

FREISA



Freisa is a grape with a considerable vegetative vigour. Genetically, it is somewhat a rustic relative of Nebbiolo. With its ancient origin, it is mainly widespread in the area between the provinces of Turin (Chierese) and Asti (north-west, Terra dei Santi), but it is also present in the Langhe. The wine, of a clear ruby red colour, is often produced in a slightly sparkling style, while in the past it was also traded in a popular softer version. In any case, it's an interesting wine with fruity aromas. The palate reveals good acidity and pronounced tannins. It has an unusually high level of antioxidant elements.

GRAPE: Freisa.

SOIL: Sandy.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South East.

VINE TRAINING - DENSITY: Guyot. 4.500 vines per hectare.

HARVEST: Mid-September, the selection and hand harvesting of the grapes occur in the morning to deliver the grapes to the winery in the afternoon. This allows them to arrive fresh and in optimal conditions to start the vinification process.

VINIFICATION: After crushing and destalking of the grapes, the must is sent to temperature-controlled stainless tanks. The alcoholic fermentation and maceration last around 5 days at a constant temperature of 24 °C to help developing all typical aromas coming from the grape variety. During the maceration, automatic pumping over is carried out periodically to extract the polyphenolic substances from the skin. The malolactic fermentation takes place immediately after the alcoholic fermentation at a constant controlled temperature of 18 °C.

AGEING: After the required racking to clear the wine from the sediments, the wine is aged in stainless steel tanks for about 5 months at a constant temperature of 10°C.

TASTING NOTES

The wine has an intense red ruby colour. It has an intense fruity nose with strong aromas of raspberry and rose. On the palate, the wine is well balanced, fresh, round and pleasant. It is dry with well integrated tannins on the finish.

PAIRINGS: salami and cheeses, white meats such as *"tonno di coniglio"* or rabbit with herbs, polenta and potatoes.

ALCOHOL CONTENT: 13,5% vol.

SERVING TEMPERATURE: 16 °C.

SIZE: 3 l - 10 l.