



## LANGHE D.O.C FREISA – BRUSAIA

"Brusaia", or "burned": so is the land where one of the oldest vines of Piedmont grows, suitable both in clay soils than those marly and for this reason particularly common in the different wine areas of Piedmont. The Langhe Freisa presents ruby red COLOR with violet hues, that foretaste a complex SMELL, winery, fruity, typically even with some hints of vegetables. The TASTE is dry, very tannic and astringent: for its distinctive acid component, Freisa is perfect in PAIRING to elaborate meals, tasty and fat, such as those of traditional Piedmontese cuisine.

### ORGANOLEPTIC CHARACTERISTICS AND DESCRIPTION

**LOCATION OF THE VINEYARDS::** Piemonte - Langhe, Santo Stefano Belbo (CN)

**METHOD:** The vinification of Freisa is the classic red vinification. The grapes are crushed, de-stemmed and fermented in vats at a controlled temperature (28/30 ° C) for about 7-10 days, depending on the vintage. In this period about 2/3 pumpingover are made to promote fermentation and its processes. After fermentation, a transfer is made to eliminate the lees, then the wine is aged for about 3 months in stainless steel vats and subsequently put in bottles.

**COLOR:** Dark ruby red, with purple tones.

**SMELL:** Complex aroma, typically fruity, persistent and vinous with some hints of vegetal scents.

**TASTE:** Dry, tannic and astringent.

**FOOD MATCHING:** Once widely used because it matched very well with the old Piedmont cuisine. Because of its high acidity and tannins, it is great to be combined with high-fat meals as it leaves the palate very clean.

**Alcool :** 14,5%

**Acidity:** 6 gr/l



Tulip  
glass



100% Freisa



18°C



Bottle in  
vertical  
position