



i somelieri

MONFERRATO DOC FREISA

GRAPE VARIETY: Freisa

HARVEST: mid September.

VINIFICATION: traditional red-wine making, grapes destemming, squeezing and short maceration on the peels over 4-5 days.

Controlled temperature fermentation, subsequent drawing off and malolactic fermentation. Refining in stainless steel tanks.

TECHNICAL INFORMATION

ALCOHOL: 12,5% vol

ACIDITY: 5,5 g/l tartaric acid

ORGANOLEPTIC FEATURES

COLOR: intense ruby red.

SCENT: fruity with hints of raspberry and aromatic notes.

TASTE: slightly lively, soft. Aftertaste with aromatic and soft-fruit hints

IDEAL SERVING TEMPERATURE: 16 - 18°C