

## LANGHE FREISA D.O.C.

Classification: Langhe Freisa DOC

Variety: 100% Freisa

Provenance: Vigna Dusin, Dogliani

Altitude: 465 m., slope facing south, soil composition of clay and limestone

Extension: 0.5 hectares

Density: 3,900 vines/hectare

Vinification: Maceration for 6 days at 23° in inox tanks, aging 6 months in inox tanks.

Organoleptic characteristics: ruby red in color, this wine has a delicate aroma with a

hint of raspberries and roses. The taste is soft, fresh and harmonious.

Serve with: cold meats, appetizers, white meats and semi - hard cheeses.

Serving temperature: 60°-65°F

