

**FREISA D'ASTI DOC**  
Designation of Controlled Origin

# FREISA

**APPELLATION:** Freisa d'Asti DOC

**GRAPE VARIETY:** 100% Freisa

**PRODUCTION ARE:** Castel Boglione

**EXPOSURE AND ALTITUDE:** west m. 220

**AGE VINEYARDS:** over 35 years old

**SOIL:** clay – calcareous

**TRAINING SYSTEM:** Guyot

**HARVEST:** hand harvest in the third week of September- first week of October.

**AGEING:** stainless steel tanks for two years from the harvest. 6 months aging in bottle.

**ALCOHOL CONTENT:** 13,50 – 14,50% vol.

**TASTING TEMPERATURE:** 18° C

**TECHNICAL NOTES:**

Freisa is a very ancient native grape variety; we already have news of it in 1500. Its features are similar to those of Nebbiolo, but it is currently grown in a very small area (only 700 ha around Piedmont). This wine has a ruby red color tending to garnet.

On the nose, the delicate and fruity raspberry and berries' aroma prevails and pleasant musky hints are accentuated with aging.

On the palate it is elegant and complex, with a respectable body and pleasant, velvety tannins.

**FOOD MATCHES:**

Tagliatelle with porcini mushrooms, grilled red meats, mixed boiled meats, aged cheeses.

