FREISA D'ASTI

denominazione di origine controllata

Sarasino



Freisa 100%

vineyard

municipality: Castagnole delle Lanze

property: an altitude of 200m a.s.l., southeastern exposure,

planting layout 2,50×0,80m, density 5000 stocks/ha,

Guyot vertical trellis vine training

age: 7 years old hectares: 0.2 ha yield: 7000 kg/ha

harvesting period

First week of October.

production

1.000 bottles

vinification

The selection of the grapes takes place in the vineyard. Alcoholic fermentation with spontaneous yeasts for 15 days in stainless steel tanks; malolactic fermentation then comes after.

refinement

Ageing for 3 months in small used barriques. Bottling takes place in spring.

organoleptic characteristics

Intense purple color, elegant with a nice bouquet of plum, ripe red fruit and violet. A wine rich and full in the mouth thanks to smooth tannins.

RECYCLING RULES

BOTTLE	Green glass GL 71	GLASS COLLECTION
STOPPER	Cork FOR 51	DEDICATED COLLECTION
CAPSULE 0,75 If	polilaminato C/ALU 90	ALUMINUM COLLECTION





Strada Riccardo Terzolo 2 Barbaresco (CN) - Italy info@lavedettawines.com

lavedettawines.com