

P R A N D I



CRISTINA PRANDI – LANGHE FREISA

Grape variety: FREISA

Production area: Piedmont- Alba, Santa Rosalia

Exposure: south

Cultivation: vertical trellised, Guyot pruning.

The vintage is interpreted in concomitance with the particularities of each harvest.

Agriculture is based on sensitivity to the vine.

The vineyard is surrounded by fruits, hazelnuts, forest. Biodiversity is tangible in Santa Rosalia!

Winemaking: The harvest is in September.

The grapes, harvested by hand in small airy boxes, are crushed and de-stemmed and fermented in concrete without the addition of selected yeasts. The fermentation started with naturally occurring yeasts on the skins. After a maceration in cement or stainless steel, it is drawn off and after having carried out the malolactic fermentation it begins the same tank. It is bottled in the spring months without filtration and clarification.

Langa's tradition is the key.