



FREISA D'ASTI DOC

Freisa is an old Piedmontese grape. Although its area of choice is in the northern part of the province of Asti, it's spread all over the region of Monferrato Astigiano. Genetic analysis confirmed the nobility of Freisa, pointing out its belonging to the same family as Nebbiolo. Specifically, it has been assumed a spontaneous crossing between Nebbiolo and another grape, which has disappeared or it's still unknown. This important "relative" gives prestige to a vine variety that now is almost forgotten and underestimated for its rusticity, while once it was one of the most planted in Piemonte, even in rugged territory where ripeness was difficult, thanks to its disease resistance and productivity. It is a grape with excellent potentiality, from which it's made a multifaceted wine: still, strong and enduring or a young one with a delicate yet lively note, not suited for a long aging.

IN THE VINEYARD

Geographical location

Albugnano (AT). 500 meters above sea level facing south-west.
grape: blend of white aromatic grapes

Grape: Freisa

date of harvest: manual harvesting, usually performed in the second ten days of September, based on best ripeness level.

Year of planting: 1977, 1998, 2016

Training system: gujot

Soil type: Sant'Agata Fossili Marls, calcareous soil

Yields for hectare: 8 t

AT THE WINERY

Sistema di vinificazione: initial destemming and crushing, followed by the traditional winemaking of the Freisa grapes: maceration for 8/10 days, strictly controlled, natural alcoholic fermentation ended with devatting and malolactic fermentation. To conclude the process, racking and storage until bottling.

Ageing: no

Bottling period: in the end of the spring that follows the harvest

Bottle ageing: 3 months

Size: 0,75 l

TASTING NOTES

Light garnet reflexes, combined, on the nose, with rose and berries scents and a delicate vegetal note. The mouthfeel is fresh, soft with a pleasant bitter aftertaste due to its refined tannic structure.

Food pairings: it's suited throughout the meal, finding its best pairing with cured meats and fried food.

Serving temperature: 16°



Az. Agr. Alle Tre Colline
di Carossa Franco
Albugnano (AT), Italia

www.alletrecolline.com
info@alletrecolline.com