

Langhe DOC Freisa Toetto®



Grape-variety: Freisa.

Vineyard: Toetto®, in the village of Castiglione Falletto (CN)

Grape Harvest: Beginning of October.

Wine-making process: Traditional-style, floating cap fermentation of selected estate-grown grapes for 15/20 days. The wine is then matured in medium-sized Slavonian oak barrels for few months or stabilized in inert tank.

Expected cellar life: 4/6 years

Bottling: After two years following the vintage

Tasting notes:

Colour: deep ruby-red;

Nose: varietal, spicy;

Taste: dry, characteristic, good body with a lot of tannins.

Type of bottle: Albeisa

Serving temperature: approx. 18°

Storage: Lying down in cool, dark surroundings

Pairings: Cold cuts, hors-d'oeuvres in general, pasta dishes, cheese; recommended with spicy food and ethnic cuisine.