



LANGHE FREISA

DOC AFFINATO IN LEGNO

Food pairing

The color is bright red with garnet hues. The nose is a triumph of ripe fruit, with intense aromas of strawberry as well as violas and soft notes reminiscent of maraschino cherry. Some spicy notes of cloves are in perfect balance with delicate balsamic hints. On the palate it is well-rounded and fresh with intense aroma of soft fruits. It is very persistent thanks to the tannin level and to the sweet spicy notes which develop during the aging. It is a pleasantly rounded wine, with soft tannic hues and it is suitable for a long aging.

Tasting notes

It pairs well with bacon fat, Piedmontese salame cotto, pheasant and duck, pâté and venison terrine, as well as long-ripened cheese. It is an ideal meditation wine.

 Grape variety
Freisa 100%

 Grape
Metodo Guyot

 Appellation
DOC

 Production area
Barbaresco - Langhe

 Alcohol
13 %

 Service temperature
17-18 °C



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Wine
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