



# LANGHE FREISA

DOC

## Tasting notes

The color is bright red with garnet hues. The nose is rich of fruity notes with marked strawberry, cherry and raspberry hints; it is also characterized by smooth notes reminiscent of cloves. On the palate it is dry, harmonious and well-rounded. The fruit blends beautifully with the marked tannins and the elegant bitterness. The finish is persistent thanks to the great structure of tannins, which is enhanced by a strong fruity aftertaste. It is a pleasantly complex wine, which distinguishes itself from the others thanks to a unique touch. It is suitable for aging.

## Food pairing

It pairs well with fatty meats, fried dishes, rare red meats, pâté and venison terrine. It is ideal to accompany mascarpone cream and plain chocolate.

 Grape variety  
Freisa 100%

 Grape  
Metodo Guyot

 Appellation  
DOC

 Production area  
Barbaresco - Langhe

 Alcohol  
13 %

 Service temperature  
16-18 °C



Italian  
Wine  
Atelier

Via Roma Sinistra 134 - JESOLO, Venice - ITALY  
Tel. +39 0421 301632  
[www.iw-atelier.it](http://www.iw-atelier.it) [info@iw-atelier.it](mailto:info@iw-atelier.it)



[facebook.com/italianwineatelier](https://facebook.com/italianwineatelier)



[instagram.com/iwatelier](https://instagram.com/iwatelier)