



## Freisa d'Asti DOC

**Variety:** 100% Freisa

**Alcohol:** 13% abv.

**Total Acidity:** 5.5 g/l

**Dry Extract:** 30 g/l

**Color:** Ruby red

**Production:** 2,000 bottles



**Background:** An offspring of Nebbiolo, Freisa was historically used to augment the already noble structure of Nebbiolo wines thanks to the former's thick skin. Resistant to disease, the grape was often planted in less desirable spots, but when planted in optimal positions in the Asti province, Freisa wines sing. The grape variety's name comes from the Latin *fresia*, meaning strawberry, and one sip makes this association clear.

**Vineyard:** Estate fruit from the Majole vineyard situated 250 meters above sea level. Southwest exposure. Calcareous-red clay soils. These vines were planted in 2006 with 5,000 vines per hectare trained in the guyot style. Only 70 quintals per hectare harvested.

**Vinification:** Hand-harvested fruit is destemmed and then crushed by basket press into stainless-steel tanks, where it remains in contact with the skins for 10 days while native fermentation occurs. Following spontaneous malolactic fermentation, the wine rests in tank for 3 months and then an additional 4 months in bottle prior to release.

**Nose:** Subtle yet aromatic. Dominated by bright red fruit—most notably strawberry—and underlying notes of forest floor, fresh mushroom, violet, and geranium.

**Palate:** A noteworthy floral character gives way to perfectly ripened strawberry mitigated by stony minerality, reliable acidity, and hints of white pepper. A textbook example of still Freisa made in a style that balances rusticity with finesse. Think homemade strawberry-rhubarb pie.

**Pairings:** Charcuterie and medium-aged cheeses. Thanks to its taut red fruit, somewhat spiced profile, and fine tannins, this wine also pairs brilliantly with mild Indian cuisine, curry dishes, barbequed meats, and burgers.