



## “Le 3 Seuri” FREISA D’ASTI DOC SUPERIORE

**AREA:** Castelnuovo Don Bosco

**VARIETY:** 100% Freisa N.

**ALTITUDE:** 300 m asl

**SOIL:** Sub-acid pH, predominantly clay - iron with the presence of red clays

**EXPOSURE:** South / East

**YIELD:** 30 quintals per hectare

**BREEDING:** Espalier with Guyot pruning

**HARVEST:** Late manual harvest and selected grapes from the oldest vineyard in the estate, the Conca d’Oro (Golden Hollow).

**VINIFICATION:** Acoholic fermentation with maceration for 20 – 25 days in large oak barrels, malolactic fermentation maintained at 100%.

**AGING:** 18 months in large oak barrels, 4 months in steel, 4 months in the bottle.

**SERVING TEMPERATURE:** 16°

**PAIRING SUGGESTIONS:** rich first courses, second courses of veal and pork, sausages, and aged cheese.



**Tamburnin società semplice agricola** Frazione Bardella 2/4 14022 Castelnuovo Don Bosco (AT)  
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