



## “La Giulietta” FREISA D’ASTI DOC

**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:** 70 quintals per hectare

**BREEDING:** Espalier with Guyot pruning

**VINIFICATION:** Manual harvesting. Initial fermentation in stainless steel at low temperature, 100 % malolactic fermentation. Sparkling obtained by fermentation in autoclave.

**AGING:** In steel vats until February/March and then 1 month in the bottle.

**SERVING TEMPERATURE:** 14 °

**PAIRING SUGGESTIONS:** Good companion for the whole meal, it goes very well with salami and every kind of cold cut , and Piedmont’s “Fritto misto” (mixed fry).

This wine can be consumed young

