



## **“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:** 50 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 in large oak barrels, malolactic fermentation maintained at 100%.

**AGING:** 6 months in steel and partly in barrels for 10 months, 2 months in the bottle.

**SERVING TEMPERATURE:** 16°

**PAIRING SUGGESTIONS:** rich first courses, second courses of veal and pork, sausages, and aged cheese. It goes very well with Piedmont's "Bagna Cauda".

