



“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

