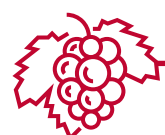


WINES

MONFERRATO FREISA

DOC



GRAPE VARIETY: Freisa
MUNICIPALITY: Acqui Terme
AREA: 0.9 hectares
EXPOSURE: East
COORDINATES: 44.706897, 8.416977
ALTITUDE: 400 m above sea level
YEAR OF PLANTING: 2005
SOIL: red soils with a good percentage of clay



VINIFICATION: Vinification involves maceration on the skins for 12 days in steel tanks, with 2 manual pump-overs per day. At the end of alcoholic fermentation, racking is carried out in steel tanks until the completion of malolactic fermentation and subsequent ageing in steel tanks for 24 months before bottling.



TASTING NOTES

COLOUR: Wonderfully deep ruby red
BOUQUET: small berries, with raspberry standing out, accompanied by a fine spiciness and excellent intensity.
TASTE: Full mouthfeel, enveloping body, pronounced tannin accompanied by pleasant freshness, lingering aftertaste in the mouth.
PAIRINGS: meat ravioli



LONGEVITY: over 15 years.
TYPE OF BOTTLE: Burgundy bottle with an elongated neck and amber colour made exclusively for Scarpa, with the winery's trademark imprinted on the glass.
FORMATS: 0.75 L

