



Figli Luigi Oddero

LANGHE FREISA doc



GRAPE VARIETY: 100% Freisa

VINEYARD SITE: mid-hillside vineyards exposed to sunlight in the morning and evening, located in the town of La Morra, at Santa Maria, at 250-300 meters above sea level.

SOIL TYPE: marly soils with traces of clay and sand. Rich in humus and mineral salts.

GRAPE YIELD PER HECTARE: 80 ql. per hectare and maximum grape yield is 65%.

MINIMUM ALCOHOLIC CONTENT: 12% vol.

VINE TRAINING TECHNIQUE: vertical-trellised vine rows 2 meters apart. Guyot pruning. Controlled grassing, without using herbicides and desiccants.

HARVEST PERIOD: last two weeks in September.

WINEMAKING: fermentation in stainless steel, controlled-temperature tanks at 26 -27° C for 7 to 8 days.

AGEING: after the fermentation process, the wine is placed in concrete tanks where the malolactic fermentation is carried out. It ages in steel vats before bottling. Bottle ageing for 3 to 4 months before release.

ORGANOLEPTIC PROPERTIES: ruby-red colored with a garnet-red tinge. An ethereal and intense bouquet of fruity and spicy notes. Full and generous on the palate, with good savouriness and well-balanced tannins.

AGEING POTENTIAL: this wine can be enjoyed young because of its fresh and fruity characteristics, but it also stands up to two or three years of ageing.

SERVING TEMPERATURE AND FOOD PAIRING: best served at cellar temperature in a wide wine glass, this wine pairs well with all appetizers, including cured meats, sausages and raw meat dishes, and with Piedmontese-style mixed fry, fondue, risotto and pasta with or without truffle, barbecued meat, poultry, rabbit, spit-roasted meat.