



## LANGHE FREISA

Piemonte, Italy

Francesco Rinaldi

[www.rinaldifrancesco.it](http://www.rinaldifrancesco.it)

### Method & Production

Manual harvest. Maceration and fermentation in stainless steel for 5 days, then the must is separated from the skins and continues to ferment for 10 days more. Maturation for six months in 1000 L Slavonian oak casks. Three month minimum bottle refinement.

### Tasting Notes

Fragrant with characteristic tones of roses, raspberries and wild strawberries. On the palate the wine is dry and full bodied with a good tannic structure.

### Food Matching

Tagliatelle al ragù

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
FR2322	Langhe Freisa	Freisa	2022	14.0%	Cork	6X0.75lt	No	No	No	No