



LANGHE FREISA

Piemonte, Italy

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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 |
|-----------------|---------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Red Wine | | | | | | | | | | |
| FR2322 | Langhe Freisa | Freisa | 2022 | 14.0% | Cork | 6X0.75lt | No | No | No | No |