



## 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      |