



# FREISA COLLI TORTONESI BRAGHÉ

Piemonte, Italy

Claudio Mariotto



## Method & Production

The Freisa grapes are hand-harvested in early October from the “Braghé” area, located near Bricco San Michele. Maceration in contact with the skins for 4 to 5 days with pump-overs. Spontaneous fermentation in cement and aging in tonneaux or barrique for at least one year.

## Tasting Notes

Deep red in color with intense garnet reflections. An elegant and delicate nose of raspberry, morello cherry, slightly floral. Develop into a fresh and vibrant palate with a persistent finish.

## Food Matching

Excellent with tomato-based pasta or pizza dishes, cured meats, grilled mushrooms, and / or light game dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
MA0423	Freisa Colli Tortonesi Braghé	Freisa	2024	14.0%	Cork	6x0.75lt	No	No	Yes	No