

FREISA COLLI TORTONESI BRAGHÉ

VEGAN

Piedmont, 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										
MA0424	Freisa Colli Tortonesi Braghé	Freisa	2024	14.0%	Cork	6x0.75lt	No	No	Yes	No