



LANGHE FREISA

Piemonte, Italy
Francesco Rinaldi

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Method & Production

Manual harvest. Maceration and fermentation in stainless steel for 5 days, then the must is seperated fromt he 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