



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 | | | | | | | | | | |
| MA0421 | Freisa Colli Tortonesi Braghé | Freisa | 2021 | 14.0% | Cork | 6X0.75lt | No | No | No | No |