

LA MONTAGNETTA

Domenico Capello

ANPHORA

PIEMONTE DOC FREISA

Appellation: Piemonte Doc Freisa –
Denominazione d’Origine Controllata

Grape variety: Freisa 100%

Vineyards: village of San Paolo Solbrito, I Ronchi
hill

Soil: medium-textured clays

Altitude: 250 meters

Harvesting: manually, at the end of September

Vinification: destemming and crushing with
maceration of the skins for about 20 days at 28°C
with 10% of overripe grapes added to the must.
After a pouring, the wine starts the malolactic
fermentation and then aged in terracotta amphora
for about 12 months.

Organoleptic characteristics:

Colour: ruby red with garnet hints

Scent: intensely fruity with soft earthy note

Taste: intense, full-bodied and harmonious with
toasted hazelnut aftertaste

Food pairing:

it’s a wine to match with first courses, meat and
it’s curious how it’s perfect with chocolate

Serving temperature is 18 °C

