

LA MONTAGNETTA

Domenico Capello

BUGIANEN

FREISA D'ASTI DOC SUPERIORE

Appellation: Freisa d'Asti Doc Superiore –
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 racking, the wine starts the malolactic
fermentation and then it's aged in tonneaux
for about 24 months.

Organoleptic characteristics:

Colour: ruby red with garnet hints

Scent: ethereal, very intense with stewed fruit
notes

Taste: intense, very persistent and with bitterish
aftertaste

Food pairing:

aged cheeses and second courses as roast,
braised meats, game courses.
Bugianen is a wine to drink also for meditation.

Serving temperature is 18-20 °C

