

# LA MONTAGNETTA

*Domenico Capello*

## I RONCHI

FREISA D'ASTI DOC FRIZZANTE

**Appellation:** Freisa d'Asti Doc Frizzante –  
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, in September

**Vinification:** destemming and crushing with partial  
maceration of grape in whole bunches for about  
a week at 26°C. After a racking the malolactic  
fermentation is started and then the wine is kept  
in cement tanks and refermented the spring  
following the harvest.

### **Organoleptic characteristics:**

**Colour:** ruby red with garnet hints

**Scent:** evident aroma of raspberry, violet  
and red fruits jam

**Taste:** lightly lively with a good body and a little  
bitterish aftertaste

### **Food pairing:**

it's a wine for the whole meal, perfect with first  
courses such as pasta, rice, white meat, boiled  
meat, fried and with our "bagna càuda"

**Serving temperature is 16 – 18 °C**

