LA MONTAGNETTA

Domenico Capello

LA SVISTA

FREISA D'ASTI DOC

Appellation: Freisa d'Asti Doc – 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 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, it's bottled the spring following the harvest.

Organoleptic characteristics:

Colour: ruby red with garnet hints

Scent: intensely fruity

Taste: intense, medium-bodied and with a bitterish aftertaste

Food pairing:

it's a wine for the whole meal, ideal with first courses, white meat and boiled meat

Serving temperature is 18 °C

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