



LANGHE FREISA “VALLE DEI SALICI”

Denomination:

Langhe d.o.c. Freisa

Origin:

In the village of Barbaresco, subzone called “Valle dei Salici” or “Valley of the Willows”.

Vinification:

The grapes are carefully destemmed in order to preserve the whole berries as much as possible. They then spend 10-15 days in contact with the skins with regular pumpover to ensure good acidity and color extraction. Malolactic fermentation occurs spontaneously in stainless-steel tanks.

Ageing:

Malolactic fermentation complete, the wine ages one year in stainless-steel tanks.

Bottling:

Bottling takes place in spring following a year of ageing in the cellar. The bottles are stored horizontally at 16-18 C°.

Storage:

This wine is suited to medium aging given its close relationship to Nebbiolo: thanks to new research, it has been revealed that Nebbiolo is the parent to Freisa and as such feature similar tannic structures. It is recommended to store the bottles at regulated temperature and humidity (16-18 C° and 60%) away from bright light.

Vineyard:

The area known as Valle dei Salici has an east exposure, 240 meters altitude. On the bottom of this valley were grown Willow trees, which give very flexible branches, used for the bending and tying of the vines.

Stump/Ha: 2500.

Grapes/Ha: 7000 Kilograms

Plant Year: 1970.

Harvest: Harvest normally takes place just before the Barbera is picked, typically the 4th week of September.