

LANGHE DOC FREISA INVECCHIATO IN BOTTE



HISTORY AND FACTS

Freisa is a wine which was described for the first time in 1606 by Giovanni Battista Croce, Savoia's jeweler and maître. At the time it was mainly known as wine for medicinal purposes. Over the years, scientific studies pointed out the tight relationship between Freisa and Nebbiolo whose anthocyanic profile are similar in over 85%. In 2012 the tradition embraced creativity originating oak-finished Langhe Freisa, which follows Cascina Albano methods. The inimitable complexity and structure make this wine ideal for special nights or moments of pure pleasure.

THE LABEL

A love kiss is the meeting between Freisa and the oak-aging. The color is purple in order to underline the evolution of the young Langhe Freisa in a more complex and unexpected wine. The fan represents the perfect balance between the elegance and the freshness. In the poem as well as in the glass you can read and discover its harmony.

PRODUCTION ZONE

The grapes come from Guyot-trained vineyards located in Barbaresco, in Langhe. The soils have alluvial origins and are rich of clayey and calcareous marl.

VINIFICATION

The selected grapes, some of them slightly withered, are hand-picked around the second half of October. The must, after a delicate crushing, is vinified in temperature-controlled stainless-steel vats. When the must comes together with the skins, the wine is constantly monitored in order to avoid an excessive extraction of tannins. Afterwards, the wine goes through a spontaneous malolactic fermentation and then it is aged in oak barrels to favor the aromatic complexity and to enhance the taste smoothness. After months on oak-finishing, the wine is bottled during spring time with waning moon.

TASTING NOTES

The color is bright red with garnet hues. The nose is a triumph of ripe fruit, with intense aromas of strawberry as well as violas and soft notes reminiscent of maraschino cherry. Some spicy notes of cloves are in perfect balance with delicate balsamic hints. On the palate it is well-rounded and fresh with intense aroma of soft fruits. It is very persistent thanks to the tannin level and to the sweet spicy notes which develop during the aging. It is a pleasantly refined wine, with soft tannic hues and it is suitable for a long aging.

SERVING SUGGESTIONS

Serve at 16°C in middle-size glasses. It pairs well with bacon fat, Piedmontese salame cotto, pheasant and duck, pâté and venison terrine, as well as long-ripened cheese. It is an ideal meditation wine.

AZIENDA AGRICOLA CASCINA ALBANO S.S.A.

📍 Strada Ovello 38

2050 Barbaresco (Cuneo) Italy

📄 P.IVA - C.F. IT 03720050040

☎ +39 333 8696591

🌐 cascina-albano.com

✉ info@cascina-albano.com

📱 @CascinaAlbanoBarbaresco

🐦 @Cascina_Albanò

📷 @cascinalbanowinery

📺 Cascina_Albanò