



Tenuta  
*Olim Bauda*

## Freisa d'Asti DOC Secco

**Vine:** 100% Freisa

**Vineyard:** vineyards in the municipality of Isola d'Asti. The yield per hectare is a maximum of 8 ton. (equal to 56 Hl of wine), but depending on the climatic trend of each year can also be considerably lower (generally 5-6 ton.).

**Vinification:** after the hand selection of the grapes, between the end of September and the beginning of October, the grapes are pressed the same evening of the harvest and put into vats for fermentation. After the alcoholic fermentation, the wine is introduced in 25HL French oak barrels for aging for about 18 months. The wine completes its maturation with a bottle aging of about 12 months.

**Tasting notes:** Ruby red tending to garnet, with a typical aroma of rose and raspberry that evolves with aging in the bottle. The taste is dry due to the presence of generous tannins made soft by aging in wood.

**Service:** at 16-18C °, served in a large glass like "Burgundy" that allows him to open properly and express his serious personality.



*The Freisa d'Asti is one of the wines that made the history of Monferrato. Since the beginning of the sixteenth century it was considered "a grape of first quality" that managed to get a price even double the "common grapes" ... It already presented all the characteristics to become a symbolic wine of this territory, nobility that a research by the University of Turin confirmed with genetic analysis: a direct relationship between the Freisa and Nebbiolo vines. Age it in your cellars and if you like a roast lamb or a good seasoned Piedmontese cheese, you will enjoy a unique experience. Gianni*