

Langhe D.o.c. Freisa

A variety that was once very common in the Langa; now, following the spread of Nebbiolo for the production of Barolo and Barbaresco, Freisa represents a rarity. A rarity, almost forgotten, but not by us at Dosio, as it is inextricably linked to our territory, traditions and roots. Our Freisa comes from a rigorous selection of grapes, careful vinification and scrupulous refinement in oak barrels - these characteristics have given rise to a red wine of great structure and elegant tannins, typical of the variety.



Variety: Freisa

Production Area: La Morra

Altitude: 480m asl

Soil composition: limestone and clay

Cultivation method: Guyot

Exposure: South / South-West

Harvest: by hand, second half of September



Vinification: de-stemming-crushing, maceration in temperature controlled tanks at a temperature of 25-26 °C for 10-12 days with daily pumping over of the must, followed by malolactic fermentation;

Ageing: in oak barrels.



Colour: intense ruby red;

Nose: complex notes reminiscent of red berries, tobacco and pepper, after a few minutes a floral scent reminiscent of roses is released;

Taste: decidedly persistent taste and rich in tannins which, together with the great structure, make it also a soft wine.



Serving temperature: 16-18°C

Food pairings: ideal with long cooked meat dishes where it harmonises best; also perfect with mature hard cheeses.

A wine with great structure that acquires complexity with ageing in the bottle.

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