

*Franco Conterno*

RED WINE

## Langhe Freisa DOC *Cascina Sciulun*

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**Denomination:** Langhe Freisa DOC

**Cru:** Pugnane

**Solar exposure:** West

**Composition of the soil:** very steep, plastic, hardly workable, rich in clay and sand

**Grape variety:** Freisa 100%

**Production area:** Castiglione Falletto

**Harvest:** manual, with grape selection at the vineyard.

**Harvest time:** first week of October.

**Grapes per hectare:** 8.000

**Vinification:** in red, with skin maceration in stainless steel tanks.

**Fermentation time:** the must remains in contact with the skins for 4-7 days with continuous daily pressing; the wine is subsequently drawn off, with a residual sugar content of approx. 6-7 g/l.

**Fermentation temperature:** variables with peaks of 25°-27° C.

**Ageing in cellar:** the new wine remains in steel tanks for 3 months and is transferred several times.

**Ageing in bottle:** 6 months.

**Bottles produced:** n. 3000 of 0.75 L each.

**Food pairing:** perfect with cured meats and rich dishes; excellent served chilled in the summer (5-7°).

**Serving temperature:** 14° - 16°

**Alcohol content:** range from 12.50 to 13.50% Alc/Vol depending on the vintage.

*Deep purple red colour with purple undertones, has a lovely foam when poured into the glass.*