

Franco Conterno

RED WINE

Langhe Freisa DOC *Cascina Sciulun*



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

