

LA MARANZANA

TERRE DI COLLINE E VIGNETI

FREISA D'ASTI DOC "LA FRISA"



This full-bodied wine, certified as denominazione di origine controllata (controlled designation of origin) is made from the grape variety Freisa, with vines grown on hillsides in the district of Maranzana and Cassine. This location has favourable height, exposure to sunlight and microclimate, enhancing the qualities of this masterpiece of fragrance and harmony.

Tasting notes: a wine of excellent clarity, with a colour of intense, bright ruby red. Its bouquet is intense and relatively complex, with a distinctly floral character, and including notes of red fruits, in particular cherry, violet and peach jam. On the palate, it is lightly sparkling, warm and smooth. Its residual sugar content makes it very pleasant, and it forms an attractive contrast with the wine's appreciable freshness.

Culinary combinations: this is a wine that can accompany all courses of a meal, including cured meats, first course dishes with sauces, vegetables, roast pork, and moderately seasoned cheeses. It is particularly successful when accompanying the classic Piedmont recipe of mixed fried specialities.

Alcoholic strength: 12% by volume

Serving temperature: 16-18° C

Suggested glass: goblet

Storage: in a dry and very cool place, protected from light

Ageing potential: 2 years

LA MARANZANA SOCIETÀ COOPERATIVA AGRICOLA
VIA SAN GIOVANNI, 26 - MARANZANA - AT - ITALIA
TEL +39 0141 77927
INFO@LAMARANZANA.IT



WWW.CANTINAMARANZANA.IT



Oenological characteristics

Type	red
Grape variety	100% freisa
Average annual production	4.000 bottles, each 750 ml
Maturation	not necessary
Ageing	in steel vat at controlled temperature
Fermentation temperature	during the winemaking process, 25-28° C
Time of fermentation	5-8 days
Malolactic fermentation	best avoided for this type of wine, in order not to reduce bouquet and aroma
Bottling period	during the year
Total acidity	5,5 g/l.
Ph	3,30
Winemaking process	the traditional red wine process. When the grapes reach the cellars, they are stripped from their stalks and pressed. The must is left on the skins in a steel vat at controlled temperature. Within 24 hours, the skins rise to the surface. Selected yeasts are added to begin fermentation, with maceration on the skins, a process that lasts for a minimum of three days to a maximum of six, according to the year. This process gives the wine its colour and transfers the tannins in the skins to the must. Maceration takes place at the same time as fermentation, until when sugars have been converted. Temperature is controlled, so that it never exceeds 31° C
Area	Piedmont