

Azienda Agricola 499

Coste dei Fre Freisa Langhe DOC



Vineyards: Camo, Langhe area of Piedmont

Vinification: Destemmed and crushed, fermented in stainless steel vats at controlled temperatures, punched down once a day for 15 days. Aged for 10 months in 50% Austrian oak cask and 50% in stainless steel tanks.

Grape varieties : Freisa

Altitude : 490m ASL

Exposure : West

Soil : Chalky sand on sandstone layers

Tasting notes :

Dark garnet red, high complexity of berries, dried leaves, licorice, cherries, spice and chamomile. Elegant and structured, very balanced with a long finish and sweet tannins. Very good aging potential.



Sustainable

