

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

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.



Banville
Wine Merchants

www.banvillewine.com

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