

Description of this quality wine:

This Freisa has an intense ruby red color with full brilliance and nice wine legs in the glass.



The aromas are delicate with impressions of rose, violet, licorice, raspberry, vanilla and spices.



Arises full and mouth filling. Fruity, the fresh acidity and the round tannins provide a fascinating aftertaste.

Name : Cadò dla Tèra (=Gift from the Earth)

Appellation : Freisa d'Asti Superiore D.O.C.

Grapes : Freisa (*this autochthonous grape has its origin as ancestor of the Nebbiolo*)

Winemaking process: Harvested by hand and after a rigorous selection of temperature-controlled alcoholic fermentation with 3 weeks of skin maceration, this wine was malolactic fermented in stainless steel tanks and then aged for 12 months in oak barrels.

Wine and dine: This wine is easy to drink on its own, but also goes well with risotto, grilled meat, lamb, steak, game or cheese. Tuna and pasta also go perfectly with this wood-aged Freisa d'Asti.

Terroir : lime and loam

Yield : maximum 56 hl per ha (*but depending on the climatic conditions this can be a lot less annually*)

Bottle : Borgonotta nuovo 75 cl

Cork : Nomacorc – reserva – cork for long preservation – the wine can never be corked

Preservation : 10 to 15 years

ABV : 14 %

Serving temperature : 15/17° C



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