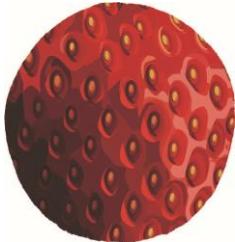


Poderi Roccanera

Viticoltori dal 1919

Freisa d'Asti



The Strawberry:

“Freisa” is the ancient piedmontese dialect name of the strawberry. Freisa variety has a great strawberry flavour, mostly when it is a young wine, and this is why our ancestors gave this name to this variety.

Why do we like it:

Freisa is genetically connected to the Nebbiolo variety, there is reason to think they descends from the same roots. Freisa is way more challenging to make because it has an intense color and a wonderful tannin potential, that makes it good to age with time. Freisa is our 7th wine made using only native varieties from Piemonte.

Technical specification:

- **Grapevine:** Freisa 100%.
- **Grape harvest:** Manual.
- **Vinification:** Harvest always takes place usually during the first week of October. Grapes when received in the winery, are destemmed and crushed and stocked in stainless steel vats where alcoholic fermentation begins. After this process we make the malo-lactic fermentation in the same tanks. At the end of the malo we start the ageing in small French oak casks that will last for one year.
- **Colour:** intense garnet red with purplish reflections.
- **Perfume:** Fruity and spicy: we can still find little notes of strawberry and raspberry well integrated with some black pepper, vanilla and roses.
- **Taste:** Full body with long persistence, tannins now are smooth and delicate united with a harmonious aroma.

Service and food pairings:

This Freisa has a great character, so it should be served with some important plate. A classic could be any red meat courses or some fine blue cheese. A specific piedmontese suggestion: tagliolini with mushrooms ragù.



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