



FREISSENZA

Gusto, Tradizione, Innovazione



Category: Red Wine

Alcohol: 13.5%

Bottle size: 0.75 l

Vine variety: Red grapes grown upside down on chestnut beams

Harvest: First week of October

Vinification: Obtained by soft pressing and destemming of the grapes, with the start of alcoholic fermentation in steel vats.

Aging: It is aged in second-passage tonneaux for 7 months and then in the bottle for a period of at least 2 months.

SENSORY NOTES OF THE PRODUCT

Aroma analysis: It seduces with a persistent aroma, accompanied by delicate notes of violet that combine with hints of small red fruit jam, leaving ample space for spices and notes of cocoa on the finish.

Taste analysis: On the palate it is elegant, structured, fresh, balanced by a good persistence of elegant tannins and a light minerality on the finish.



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esperienze enogastronomiche
SABBIONERE