



Giacomo Fenocchio

Langhe Freisa

Appellation: Freisa DOC

Type: Red, dry

Varietal: 100% Freisa

Tasting Notes

Color: Deep ruby red.

Bouquet: Intense, strawberry, spicy.

Taste: Dry with good body, rich, red fruits, strawberry notes, fresh acidity, well balanced tannins.

Alcohol: Approx. 13-14% Vol

Total acidity: Approx. 5.4-5.8 g/L.

Serving temperature: 17° C (62° F)

Pairing

It pairs well with cold cuts, appetizers, pasta, meats; recommended with spicy food and ethnic cuisine.

Vineyard Notes

Production zone: The historic "Villero" Cru in the village of Castiglione Falletto.

Vineyard area: 0.5 hectares.

Exposure: West.

Altitude: about 300 Meters a.s.l.

Soil: Elveziano with clayey sediments blue marl and tuff.

Average age of vines: 15 years.

Winemaking Notes

Harvest: Early October.

Vinification: Traditional method of fermentation of the grapes in contact with the skins, without added yeasts, for around 8 days in stainless steel tanks.

Aging: Six months in stainless steel tanks - six months in Slavonian oak casks, successive maturation in the bottle.

Production: 4,000 bottles a year.



Giacomo Fenocchio has been producing, and aging great wines from grapes from their own vineyards in the heart of Barolo for over five generations. The brothers Fenocchio personally take care of their vineyards with a focus on ecological balance and with great respect for the environment.

Their flagship Barolo wines exemplify the care and craftsmanship that go in to all of the Fenocchio wines. They are created through a very long maceration, no less than ten days, without the use of rotary fermentors. They do not use shortcuts: fermentation is completely natural, the work is done in full by the indigenous microflora, without added yeast. The temperature is kept constant only through daily pump-over. They believe a great Barolo – or any wine – is achieved without force, without acceleration, following its own time and its own rules. Further, the passage of time bestows a well made wine with a more complex and intriguing aroma and a more rewarding palate.