



Giacomo Fenocchio Langhe Freisa

Overview

- A rarity even within the estate: half a hectare of 15-year-old Freisa vines planted inside the Bussia cru itself — the same calcareous clay-marl that gives Barolo its structure, here given over to one of Piedmont's oldest, most obscure red grapes. (Ampelographers now believe Freisa is a genetic parent of Nebbiolo — the family resemblance shows.) Hand-harvested, fermented on native yeast for 10–12 days, six months in steel and six in large Slavonian oak, then bottled without fining or filtration. Only 4,000 bottles produced annually.

Appellation: Langhe Freisa DOC

Type: Red, dry

Varietal: 100% Freisa

Winemaking and Vineyard Notes

Production zone: Monforte d'Alba, Sottozone Bussia.

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.

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 and six months in Slavonian oak casks, successive maturation in the bottle before release.

Production: 4,000 bottles a year.

Tasting Notes

Color: Deep ruby red.

Bouquet: Intense, strawberry, spicy.

Palate: 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)

Food Pairing

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



Giacomo Fenocchio. Since 1864, at five generations of Fenocchios have farmed the heart of Barolo from their home in the Bussia of Monforte d'Alba — a cru so intertwined with the family that locals say the Fenocchios are the Bussia. When modernism swept Piedmont, Claudio Fenocchio never wavered: native yeasts, long macerations up to 90 days, aging only in large Slavonian casks. From 14 hectares across four great crus — Bussia, Cannubi, Villero, and Castellerio — come Barolos of crystalline terroir clarity, ranked among Italy's finest. Radical traditionalism, sensibly priced, with truth in every glass.