



**GIACOMO FENOCCHIO**

**LOCATION:**

Italy > Piedmont  
> Langhe DOC  
> Monforte d'Alba

**VARIETY:**

Freisa

**WINEMAKER:**

Claudio Fenocchio



**SCIENCE**

ABV: 14.50%

SUGARS: 0.30 g/l

TOTAL SO2: 75 mg/l

TOTAL ACIDITY: 6.87 g/l

# Giacomo Fenocchio Freisa

## EXPERIENCE

**NAME:** The Freisa grape gets its name from the word for strawberry and tends to have more strawberry like flavors than its closest cousin, Nebbiolo. A few hundred years ago it was more expensive and more desirable than Nebbiolo. Now it is a rare find outside of the Langhe.

**CHARACTER:** The color is a deep ruby red. Intense bouquet of dried strawberry skin, spice, and black cherry. The palate is rich with fruit but the finish is dry with good body and noticeable tannin. A wine that will age very well.

**ENJOY WITH:** It pairs well with cold cuts, appetizers, pasta and meats (we like it with pork); recommended with Indian food that isn't too spicy, or ground beef dishes.

**BEST RESULTS:** 60-64 F, we recommend you open the bottle 30 to 60 minutes before serving or offer a short decant.

## EXPRESSION:

**FERMENTATION & EXTRACTION:** 10-12 days fermentation and maceration with native yeast in tank.

**ELEVAGE:** 6 months stainless steel tanks and 6 months in large capacity Slavonian oak casks before bottling.

**FINING & FILTERING:** No fining or filtering.

**SULFUR:** Minimal sulfur is used to protect the wine for lengthy cellar aging.

## SOURCE

**FARMING:** Practicing organic farming without the use of chemicals or artificial fertilizers.

**LAND:** Produced from just half a hectare, within the Bussia cru. These vines benefit from the classic calcareous clay-marl limestone soil that makes the Barolo region so captivating.

**VINE:** 15+ year old vines.

**HARVEST AND PRODUCTION:** Hand-harvested, less than 200 cases produced.

