

SCHEDA TECNICA

Name: Faje 'n Ross

Denomination: Freisa di Chieri DOC Superiore

Variety: Freisa 100%

Harvest: manual in cases

Vinification: destemming and fermentation in steel tanks and in oak tonneau of different capacities, without temperature control. Fermentation for 7 days with manual punch-downs and regular pump-overs. Post-fermentation maceration for 20 days.

FML: in steel

Ageing: about 6 months in new barrels, 6 months in old barrels and about 2 months in steel tanks.

Production: about 2 000-3 000 bottles a year

Tasting notes:

Colour: ruby red

Bouquet: characteristic, delicate

Taste: lovable, soft, fresh

Service temperature: 16-18°C

Recommended pairings: first courses, risottos but ideal with seasoned salumi and fried foods.

The name: translated from the Piedmontese dialect, it means: "make it a red", a typical expression used in these areas when one finds oneself in the company of friends, to celebrate in joy. What better way to toast then ...? "Faje 'n ross".



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