

TECHNICAL SHEET



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 20days.

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".

La Biòca S.r.l.agricola

Via Alba 13/A, Serralunga d'Alba (CN) 12050, ITALIA

P.ta IVA/CF: 03447080049; ICQRF: CN 9214; Numero REA: CN – 291465

t.: (+39) 0173 613 022; e-mail: info@labioca.it; www.labioca.it

**La
Biòca**