

Description of this quality wine:

This Freisa has a dark ruby red color with a young purple hint and shows fine wine legs in the glass.



Fairly open nose with aromas of red fruit, cherry, cuberdons, smoky. The slight animality is also typical.



Lively expression of red fruit with tannins present in the long finish. Lovely 'fraîcheur'

Name : Podèj dla Tèra (= Power of the Earth)

Appellation : Freisa d'Asti D.O.C.

Winemaking process :Harvested by hand and, after a rigorous selection, temperature controlled alcoholic fermentation with 3 weeks of skin maceration, this wine was aged for 12 months in stainless steel barrels. Due to this method a wine with a special character developed, which is typical for this Freisa grape variety. It embodies the diversity of Piemonte, as being a ancestor of the Nebbiolo grape.

Wine and dine: This wine is easy to drink on its own, but tastes even better with a grilled meat dish, a stew or a pasta and risotto.

Grapes : Freisa

Terroir : lime and clay

Yield : maximum 56 hl per ha (*but depending on the climatic conditions this can be a lot less annually*)

Bottle : Borgonotta nuovo 75 cl

Cork : Nomacorc

Preservation : 5/7 years

ABV : 13 %

Serving temperature : 15/17° C



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