

LANGHE DOC FREISA LICE



Our first Freisa vineyard belonged to our uncle Felice, always known as **Lice**—so this wine could have no other name

VINEYARDS

'Southwest exposure in front of the winery at hill bottoms.
Elevation: 250 metres above sea level

GRAPE VARIETY

Freisa

VINIFICATION

The freshly-harvested grapes are crushed and destemmed immediately. Fermentation is spontaneous in stainless steel tanks at 24°-25° C. Racking takes place after about 8 days. Spontaneous malolactic fermentation takes place in steel tanks. Cold tartaric stabilisation. The wine is bottled at summer's end and then bottle-aged for about a further 8 months.

WHEN

While young, this wine is a perfect match for someone with a crusty temperament, but it mellows with time to pamper the senses.

CLASSIC PAIRING

Bread, cooked salame and Langhe Freisa: unpretentious and perfect. It's a perfect pairing with bollito misto and its sauces. Our Freisa is also perfect with polenta and sausage ragù or Savoy-style potatoes.



VINES AND SOIL

0.6 hectare: on average the vines are 15 years of age on Sant'Agata marl (marl layers with silt and clay content)



HARVEST

Hand-picked during the first ten days of October



PRESENTATION

Available format: 0.75 l
Alcohol content 12.5%-13.5% by volume depending on the vintage
Intense ruby red in colour. Aromas of wine and fruit with notes recalling cherry, strawberry, raspberry and rose. Crisp, fragrant, with moderate body balanced by correct tannins.



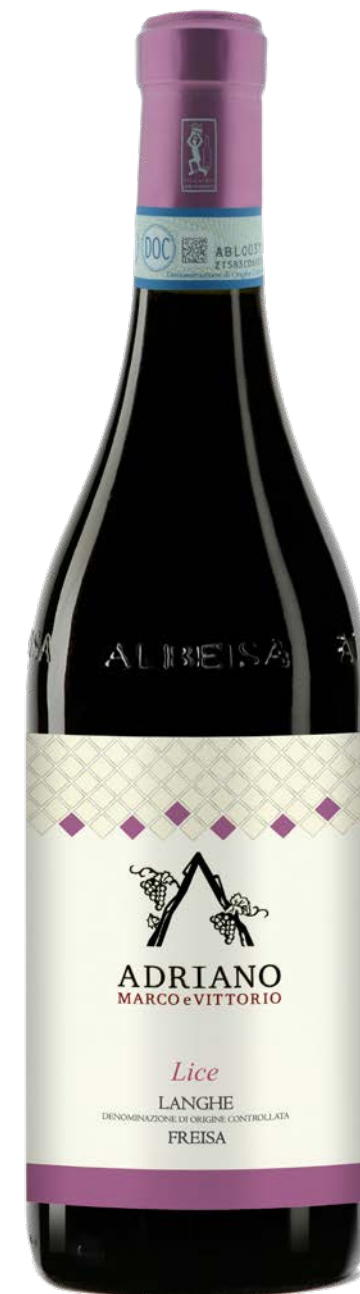
HOW

Store in a dark, dry place at constant temperature below 20° C. Serve at between 14°-16° C in a rounded glass to appreciate its transparent colour and to allow for oxygenation and the release of aromas.



UNUSUAL PAIRING

Peking duck for an Asian-inspired dinner. Pappardelle with a creamy ragù of hare—a perfect marriage. And with a dessert? A red fruit tart is a perfect match, or perhaps you could try it over pears with a little cinnamon.



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