



ORGANIC WINE

OPERATORE CONTROLLATO N° T96G ORGANISMO DI
CONTROLLO MIPAAF IT BIO 007

Monferrato Freisa DOC Bio

La Patarrina



DENOMINATION:

Monferrato Freisa DOC Bio



FORMAT:

0,75l



TYPE:

Red



GRAPES:

Freisa 100%



AGING:

in steel at a controlled temperature with maceration on the skins for 15/20 days



SERVING TEMPERATURE:

15-18°C.



PAIRING:

It goes well with dishes based on red meats, stews, local dishes and medium-aged cheeses.



TASTING NOTES:

Color: Visually it has a deep ruby red color with purple hues

Bouquet: The nose is expressed with great intensity, fine with hints of red fruits, balanced, alcoholic with musky hints.

Taste: On the palate it is full-bodied, savory, with typical musky hints and completed by a high but pleasant alcohol content which gives a sweet finish.



NOTE FROM THE WINE-MAKER:

It is a typical and ancient native Piedmontese vine that finds in the hills of Gabiano, with its white limestone soils, a favorable terroir for obtaining a large and unconventional Freisa.



MACROCATEGORIA	TIPO MATERIALE	CODICE AMBIENALE MATERIALE	SIMBOLO	DESTINAZIONE RIFIUTO
BOTTIGLIE	VETRO VERDE	GL 71		RACCOLTA VETRO
TAPPI	SUGHERO	FOR 51		RACCOLTA DIFFERENZIATA DEDICATA
CAPSULE	CAPSULE POLILAMINATO ALLUMINIO	C/ ALU 90		RACCOLTA ALLUMINIO
ETICHETTA IN CARTA	LE ETICHETTE APPOSTE IN FRONTE E RETRO BOTTIGLIE NON SONO SOGGETTE A SMALTIMENTO SEPARATO DALLA BOTTIGLIA IN VETRO			