

P I N S O G L I O

VINO ROSSO ELFI



GRAPE VARIETY: 80% Freisa 20% Nebbiolo
SOIL AND VINEYARD: Sandy soil of marine origin, rich in marl; exposure: East, South and West
ALTITUDE: 220 m.a.s.l.
YIELD PER HECTARE ON AVERAGE: 8000 kg per hectare

VINIFICATION AND AGEING

Freisa grapes come from a single vineyard. The harvest occurs in October. After the harvest the grapes are gently pressed then the must is put in stainless steel tanks at a controlled temperature. The processing is the same used for rosé wines but the structure of Freisa and Nebbiolo allow to produce a more complex wine.

ORGANOLEPTIC PROFILE

It is a wine with an intense cherry red color with hints of fresh fruit and rose flowers. In the mouth is pleasantly tannic with a good persistence.

FOOD AND WINE PAIRING

It is ideal with pizza, grilled fish and fresh cheeses. It is perfect with cakes with fresh fruit.

SERVING TEMPERATURE

7-8 °C