



WINE'S NAME: MONFIORENZA

DENOMINATION: Monferrato DOC Freisa

ORGANIC CERTIFICATION: Controlled by CCPB



GRAPES: Freisa 100%

AREA: Cella Monte, Monferrato, Piedmont

SOIL TYPE: Calcareous sedimentary soil

VINEYARD POSITION: east, 300 meters high

TRAINING METHODS: Guyot with 3500 vines/hectare

PRODUCTION: 80 quintals/hectare of grapes and 6'000 bottles/year

VINEYARD

Organic production since the year 2000, following the European roles. We use only products from natural origins to protect the vines against the majority of diseases. We fertilize with cow manure and we control weeds mechanically. We never use chemical products.

WINE MAKING

The grapes are harvested by hand when they reach perfect maturity and immediately brought into the cellar to be processed. Selection of the grapes is very

important for us: we don't want to have under ripe fruits, dried ones or mold.

Fermentation is with the skins for about 5 days, after that we get the most out of the tank keeping only the free running juice without pressing the skins. Freisa is a very tannic grape variety so with a medium skin contact we create a balance in the wine. Monfiorenza is aged in steel tanks and bottled after 7/8 month.

THE WINE

Ruby color with purple highlights, characteristic and intense perfume with red fruits notes. Dry with a good structure, slightly tannic.

MONFIORENZA STORY

Monfiorenza originally was being produced with a fizz because it was the traditional method of producing Freisa. The owner's wife didn't like the fizz element so the husband/winemaker started to produce batches in steel as a traditional red. The customers who visited the winery discovered it and enjoyed it but quantity was minimal as it was intended for internal use. In time, Giovanni (winemaker/owner) decided to produce and bottle for the public market.

FOOD PAIRINGS

Freisa pairs well with fatty and tasty foods. You can serve it with meat dishes, beans, salami, sausage and barbecue. It should be served around 14-16 °C.

AWARDS

Mention in Slow Wine (Slow Food), Vini d'Italia (Gambero Rosso) and Vini Buoni d'Italia (Touring Club Italiano).

