



## *BARBERA D'ASTI docg*

### ***FREM***

*NAME OF THE WINE: "Frem"*

*GRAPE VARIETY: BARBERA 100%*

*SURFACE AND EXPOSURE: 3 Ha- South/East-South exposure*

*AGE OF THE VINEYARDS: from 10 to 25 years old.*

*VINE DENSITY: 4500 per hectare*

*HARVEST: Mid/end September, traditional harvest with manual selection of grapes.*

*WINE HL PER HECTARE: 60*

*NUMBER OF BOTTLES PRODUCED: Approx 50.000*

*WINEMAKING: Maceration and fermentation take place in traditional way, in stainless steel tanks, at controlled temperature, for about 20/25 days. Malo-lactic can take place.*

*AGEING: Ageing 1 year in oak*

*ALCOHOL: 14,00% Vol.*

*TASTING NOTES: Garnet red colour that tends, with aging, to brick hues. Intensely vinous perfume, that evolves into a composed and continuous bouquet. Dry, frank, sustained and generous on its good flavour. Good body, savory texture and character.*

*SUGGESTION: Perfect with pasta, meat dishes, game and medium-aged cheeses, cold cuts. Wine with medium ageing potential. Store in a dark location at a temperature of about 12-14°C and serve in large glass (Balon) at about 20°C.*

*CURIOSITY: The word "Frem" means, in Piedmont dialect, firm and robust. This is why it was decided to give this name to the Barbera, since this is a still wine, well structured. The label describes the position that takes the dog indicating the prey to the hunter, remaining completely still. This is the best way to represent "artistically" the meaning of the name of the wine.*

