

# Bag in Box

Typical Piedmontese vine, its grapes were often used together with grapes from other vines to provide the wine with special characteristics, especially in the scents. After the single-variety winemaking process, with temperature control during fermentation and a brief but intense period of maceration in order to limit its tannins, our cooperative is able to obtain a wine of great tipicity. It is ruby red with purple glints and has the typical scent of violet; dry, slightly tannic, and pleasantly lively.



## Moscarella

• Piemonte DOC Freisa - 10l •

Varietal	Freisa 100%
Winemaking	Destalking and crushing of the grapes, controlled-temperature maceration in programmable tanks.
Alcohol	12,5 % by Vol.*
Serving Temperature	18° C.
Food pairings	Perfect to be paired with Perfect from hors d'oeuvres to cheeses.

\*Average data



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013

