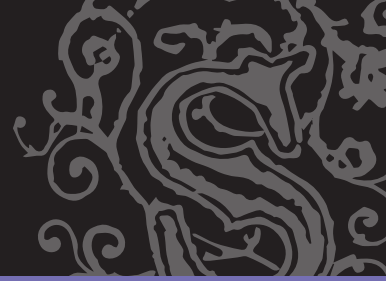


Stella



FREISA D'ASTI *Convento*



The land

- Wine:** Dolcetto 100%
- Vineyard:** single piece of ground named Convento
- Piece of ground size:** 0,5 hectares
- Exposure:** South
- Soil:** Calcareous soil
- Medium production:** 75 ql/ha

The cellar

- Cryoconservation of grapes:** Strictly in perforated boxes
Cryopreservation 10 days in cold storage at 0 °C
- Processing of wine:** Soft pressing
- Maceration:** about 7 days
- Maturation:** Slavonian oak casks for 3-4 months, bottle for about 6 months
- Production:** 1100 bottles

The tasting

The color is intense ruby red with orange reflections typical of the original vine, characteristics that countersign the Freisa d'Asti as an important and fresh wine, slightly tannic. The clearness of these fresh signs is due to the acidity, fundamental parameter of young wines and those from long aging. Freisa d'Asti Convento is a wine for every meal, as they age a few years in bottle, mature in softness and elegance.

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