



ÈL FÓL 2021



APPELLATION: Monferrato DOC Freisa

COLOR: deep red

ALCOHOL: 14% vol

PRODUCTION AREA: Cella Monte (AL)

SOIL: clayey, good water-retention capacity

GRAPE VARIETY: Freisa 100%

ALTITUDE: 230 m asl

EXPOSURE: West

TRAINING SYSTEM: guyot

HARVEST PERIOD: 1st October 2021

HARVEST METHOD: hand-picked

YEAR OF PLANTATION: 2010

YIELD PER HECTARE: 8.5 tons

FERMENTATION: alcoholic fermentation in steel at 26°C

SKIN CONTACT: 6 days at 26°C

MATURATION: 5 months in steel, 15 months in French oak barriques

BOTTLING: 19th July 2023

QUANTITY: 1.200 bottles

SERVING TEMPERATURE: 16/18 °C

ESTIMATED PEAK OF MATURATION: 5 years

NOTES: taking the jester's many personalities and abilities as an example, the label "Èl Fól" is born. We overturn the rules of the game giving life every year, with our best grape varieties, to a unique and limited production.

FOOD PAIRING: taste it exclusively in our tasting room, in front of the fireplace, on a cold winter day.

FORMATS: 750 ml