

# Socré

Italy - Piedmont - Barbaresco (CN)



## S O C R É

BARBARESCO - CUNEO - ITALIA



**Ownership/Founders** Piacentino Family

**Start of Activity** 2000

**Vitiviniculture** Traditional

**Hectares** 9

**Bottles produced** 40.000

## FREISA LANGHE

**100% Freise**

**Production area:** Piedmont, Barbaresco (CN)

**Terrain:** sabbioso-argilloso con esposizione ad est

**Harvest:** manual

**Vinification:** In 30-hl stainless steel tanks without temperature control (below 30°C). Maceration lasts 15 days with fulling and pumping over

**Refinement:** 12 months in used barrels and 6 months in steel. At least 6 months of bottle aging

**Color:** light garnet red color

**Fragrance:** flowers and berry jam and berries

**Flavor:** soft and velvety

**Alcoholic Grade:** 14% vol

