

Socré

Italy - Piedmont - Barbaresco (CN)



SOCRÉ

BARBARESCO - CUNEO - ITALIA



Ownership/Founders Piacentino Family

Start of Activity 2000

Vitiviculture 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

