


WINE STORY

Freisa is a little-seen grape variety typical of southern Piedmont, and Vietti's Langhe Freisa Vivace is definitely not a run-of-the-mill red wine. After a relatively normal initial fermentation, Vietti adds some unfermented juice that was held back after crushing to the finished wine, then bottles the mixture. The sugar in the juice begins a new fermentation in the bottle, although there is variation between bottles, so the resulting sweetness-effervescence balance is not always the same. This is somewhat similar to sparkling wine production, but the amount of sugar involved is much less, so the final wine is just a bit fizzy (vivace, lively) and, of course, red.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Monforte, commune of Ornati
ELEVATION:	
SOILS:	
TRAINING SYSTEM:	
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	
YIELD:	
GRAPES:	100% Freisa
TYPE OF YEAST:	Natural
POST-FERMENTATION PROCEDURES:	Frozen unfermented juice added to wine after malolactic fermentation, followed by immediate bottling
SECOND FERMENTATION:	In bottle
MALOLACTIC FERMENTATION:	Yes, in large used wooden containers
FILTRATION:	Unfiltered
AGING CONTAINER:	Bottles
AGING TIME:	
BOTTLE AGING TIME:	
PRODUCTION:	
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):
 The Krause Family
 Winemaker:
 Luca Currado Vietti
 Winery Founded:
 1873
 Region:
 Piedmont

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:		EXTRACT:	28 g/l