



PASQUALE PELISSERO
Wine Passion in Neive

Langhe Freisa "La Ferma" D.O.C.

Varietal: 100% Freisa.

Vine cultivation: Guyot.

Vineyard: 15-20 years old vineyards in the village of Neive at about 400 mt above sea level.

Exposure: southwest.

Soil: clay/limestone soil.

Vinification: soft pressing, temperature controlled alcohol fermentation for 10 days.

Agging: aged in used French barrels, 3rd passage for 1 year.

Bottling: August.

Plants per hectare: 5,000.

Yield per hectare: 60 ql/ha and an average of 1.2 kg per plant.

Acohol content: 13.5%.



0,75 lt.

Azienda Agricola Pelissero Pasquale

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