

FARA DOC

VINEYARD LOCATION: The vineyard is located on a natural terrace on top of Briona's hills. The vines are exposed to sunlight all day long until the sunset, and benefit from the breeze coming from Monte Rosa. This microclimate, with a big temperature gap between day and night enhances the aromatic profile of the grapes. The soils are loamy clayey and PH between 5 and 4.5.

VARIETY: Nebbiolo 70% and Vespolina 30%, training system: Guyot.

VINIFICATION: The grapes are harvested by hand using 20 kg baskets, between the end of September and the beginning of October. Due to the different harvest periods, Nebbiolo and Vespolina grapes are not vinified at the same time but rather separately and then assembled subsequently. Both are fermented spontaneously in concrete tanks, the Nebbiolo grapes will be subject to a long submerged cap maceration for a period of approximately 30 to 40 days. At the time of racking, the masses are assembled and placed to rest in large oak barrels (20HL) for a period of 24 months. At the end of the aging in wood, the wine is returned to concrete where it will deposit the last sediments, before being bottled the following summer. In order to guarantee good expressiveness, the bottles are stored one year before sale.

TASTING NOTES:

COLOUR: Light ruby red with garnet reflections.

BOUQUET: The warmth of vintage is also found at the nose, along with the characteristic red berries are notes of more mature red fruits, apricot and raisins are evident.

TASTE: Full, robust and dry, tannins are soft, already perfectly integrated, the delicate spiciness given by the Vespolina grape is recognisable.

FOOD PAIRINGS: Excellent with braised meats, game and long seasoned cheeses. Service temperature is recommended at around 20°C.

