

# LILÀN

**Monferrato**

DENOMINAZIONE  
DI ORIGINE CONTROLLATA

**Freisa**



*Rediscovering of our roots:*

*Lilàn is the Monferrato word for this grape and the name of our Freisa, which retains all of our region's character.*

**CLASSIFICATION:** Monferrato Freisa DOC.

**NAME:** Lilàn.

## Technical Notes

**GRAPE VARIETY:** Freisa.

**PRODUCTION AREA:** our vineyards in Monferrato.

**SOIL:** calcareous clay.

**TRAINING SYSTEM:** Guyot.

**VINIFICATION:** traditional method with fermentation on the skins for 8-10 days.

**AGEING:** in stainless steel tanks and in bottle for 6 month at least before marketing.

**SENSORY NOTES:** bright ruby red colour, with agreeable black currant blackberry, raspberry and violet flavours. In the mouth is full, dry and slighty tannic with good body.

**PAIRINGS:** wine for the entire meal, very good combination with starters, first course, white and red meat, charcuterie.

**SERVING TEMPERATURE:** 16-18°C.

**HOW TO CONSERVE IT:** if stored in a cool dark and dry place at 10-18° C, bottles keep well for 4-5 years.

**FORMAT:** 0,75L

**Azienda Agricola Beccaria Davide**

Via Giovanni Bianco n. 3 - 15039 Ozzano Monferrato (Al) Italia

Tel./Fax +39.0142.487321 [www.beccaria-vini.it](http://www.beccaria-vini.it) - [beccaria@beccaria-vini.it](mailto:beccaria@beccaria-vini.it)