

Barbaresco Docg



VARIETY OF GRAPES

Nebbiolo

PRODUCTION AREA

Piedmont - Langhe, world heritage of protected area by UNESCO

COLOR

Intense garnet red with orange reflections

BOUQUET AND TASTE

Wine with an elegant and complex bouquet with reminiscent of redfruits, cherries and the Rose. Also you can note some hints of spice from white pepper, tobacco and leather

MATCHING WITH FOOD

Roasted meat, braised meats, venison, bush meat, matured cheese

SERVING TEMPERATURE

16 - 18° C

FRETEX S.R.O.

Kaprova 42/14, Praha 1, 110 00, CZ

Infolinka: +420 723629541

E-mail: info@fretexint.com

www.fretexint.com

SCAN ME



Barbera d'Alba Doc



VARIETY OF GRAPES

Nebbiolo

PRODUCTION AREA

Piedmont - Langhe, world heritage of protected area by UNESCO

COLOR

Intense red with violet reflections

BOUQUET AND TASTE

Harmonious wine with good structure. It's characterized by a typical and pleasant acidity that transmits a fresh and juicy sensation to the palate. You can feel hints of blackberry, currant and spices

MATCHING WITH FOOD

Taste this Barbera with a delicious plate of pasta agnolotti, stewed or boiled meats and seasoned cheeses

SERVING TEMPERATURE

16 - 18° C

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Barolo Docg



VARIETY OF GRAPES

Nebbiolo

PRODUCTION AREA

Piedmont - Langhe, world heritage of protected area by UNESCO

COLOR

Garnet red color, with shades in tendency to orange

BOUQUET AND TASTE

Intense-scented wine, complex and particularly with a persistent aroma. Sophisticated bouquet with reminiscent of red fruits, cherries and a small hint of green pepper, leather, tobacco and licorice. The tannin is determined but equally elegant

MATCHING WITH FOOD

Roasted meat, braised meats, venison, bush meat, matured cheese

SERVING TEMPERATURE

In order to enhance the full bouquet of aromas of this wine, be careful to serve it in a large glass at room temperature

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Dolcetto d'Alba Doc



VARIETY OF GRAPES

Dolcetto

PRODUCTION AREA

Piedmont - Langhe, world heritage of protected area by UNESCO

COLOR

Wine with an intense red color with purple hues

BOUQUET AND TASTE

This wine has a pleasant characteristic scent of cherry and blackberry and a bitter almond after taste. In the mouth it is velvety, harmonious and enveloping

MATCHING WITH FOOD

The Dolcetto d'Alba Doc is a young but elegant wine. Enjoy it with omelettes, boiled meats, cheeses and snails

SERVING TEMPERATURE

16 - 18° C

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Langhe ArneisDoc



VARIETY OF GRAPES

Arneis

PRODUCTION AREA

Piedmont- Langhe, world heritage of protected area by UNESCO

COLOR

Wine with its straw yellow color unloading

BOUQUET AND TASTE

The perfume is very intense and persistent with scent of peach and apple flavors and final notes of chamomile. In the mouth, you can feel the taste of sapid, harmonious with a good structure

MATCHING WITH FOOD

Excellent aperitif, it perfectly accompanies appetizers, pasta based first courses and risottos plus seafood dishes

SERVING TEMPERATURE

8 - 10° C

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Nebbiolo d'Alba Doc



VARIETY OF GRAPES

Nebbiolo

PRODUCTION AREA

Piedmont - Langhe, world heritage of protected area by UNESCO

AGING PROCESS

Minimum 2 years, of which 1 years in oak barrels

COLOR

Bright red color, with garnet reflections after an aged period

BOUQUET AND TASTE

Its aroma is soft and delicate, with reminiscent of violets and getting accentuated in perfection with his aging process

MATCHING WITH FOOD

It goes perfectly with risotto, pasta and lasagna and beef meats; suitable also for deli meats and cheeses

SERVING TEMPERATURE

16 - 18° C

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