

# CASA FRESCHI

*Wine with soul*

## 2010 CASA FRESCHI RAGAZZI NEBBIOLO

**VARIETY:** Nebbiolo  
**REGION:** Langhorne Creek, South Australia  
**ALCOHOL:** 13.5%v/v  
**AVE VINE AGE:** 10 years  
**AVE YIELD:** 1.0kg/vine (24hl/Ha)

### VINEYARD:

100% single vineyard located 4km north of Lake Alexandrina. Low to moderate vigour, deep calcareous soils with a mix of clay, sand and limestone gravel. Semi-arid (ave rainfall 250mm) cool to warm temperate micro-climate with strong cooling lake and sea winds. (17.2C ave mean growing season temp) Grown without the use of synthetic fertilizers, fungicides and pesticides. Hand pruned and hand harvested.

### WINEMAKING:

Minimal intervention – fruit destemmed without crushing into small open fermenters, wild yeast fermentation, hand plunging. Pressed directly to barrel, natural mlf in barrel, gravity racked to assemble for bottling. No additives except minimal sulphur dioxide before bottling.

### REFINEMENT:

6 months in seasoned French oak barriques  
Unfined and unfiltered.

**RRP/BOTTLE AUS:** \$25  
**DATE OF BOTTLING:** August 2010  
**DATE OF RELEASE:** September 2010  
**BEST DRINKING:** 2010 - 2015

### WINEMAKERS COMMENTS:

Within the small Casa Freschi vineyard lies an area of vines that produces wine with a distinctive fragrance, energy and approachability in its youth. These parcels are carefully blended and bottled young to capture the vibrant fruit, fresh juicy flavour, and opulent texture.

The result is a wine with a vibrant red colour and a hedonistic perfume of cherry, raspberry, strawberry, prune, licquorice, herb, dried leaf, rose and violet. The palate is fresh and lively with layers of cherry and berry fruit flavours, supported by full, fine cleansing tannins and vibrant acidity.

### REVIEWS:

"Smells young and fleshy pippy, with a touch of dried oregano. A lick of rose also. Has flesh and easiness in the mouth, and a kind of fudgy thing about it. The tannins are firm but yield, and are backed by gentle raspberry and pippy flavours. This has some character and creeps up on you. One for earthy fish if you feel inclined."

#### **90/100 Tim White, The Australian Financial Review, Nov 26-28 2010.**

"David Freschi has been making fairly robust and long-lived nebbiolo for a few years; this is his first attempt at a younger-drinking, fruitier style and it's a cracker: spicy, minty cherry aromas, lovely snappy tannins." **Max Allen, Australian Gourmet Traveller Magazine, March 2011**

"Here's a welcome addition to Australia's Club Neb - this one affordably priced. It comes out of the Casa Freschi stable in Langhorne Creek. It's raw and edgy but I didn't have a lot of trouble coming around to this wine's way of thinking. It tastes of tar and cherries, mineral and spice and it's got a just-fermented youthfulness to it. Its tannin is rugged but ripe and while it's very light in colour, it's got presence and power. The wine's chewy grip is a big part of that 'presence' - but it is a nebbiolo. It's an uncompromising style - which is why I like it." **Drink 2011-2015, 89/100, Campbell Mattinson, Winefront Mar 10, 2011.**

"Born into a winemaking family, David Freschi roved the world, making wine in New Zealand and Italy before taking over Casa Freschi after his father Attilio's death in 1997. David is increasingly focussing on Italian varieties, with this pure nebbiolo made for early drinking. It has perfumes of ripe raspberry and cherry, a hint of licorice, dried herbs, faded rose petals and violets. The palate is fresh and lively with layers of cherry and berry fruit flavours, supported by full, fine, cleansing tannins and vibrant acidity." **Peter Bourne, Best buy wines, AGT Wine Magazine April/May 2011.**

