

CASA
FRESCHI

Wine with soul

2011 CASA FRESCHI RAGAZZI NEBBIOLO

VARIETY: Nebbiolo
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.0%v/v
AVE VINE AGE: 11 years
AVE YIELD: 1.0kg/vine (24hl/Ha)

VINEYARD:

Casa Freschi Langhorne Creek 4.5 hectares

The vineyard is located 4km north of Lake Alexandrina on low to moderate vigour, deep calcareous soils with a mix of clay, sand, marl 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). It is planted to 10 clones at a density of 4000 vines per hectare. 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 and kept on lees for the duration of maturation, gravity racked to assemble for bottling. No additives except minimal sulphur dioxide before bottling.

REFINEMENT:

10 months in seasoned French oak barriques
Unfined and unfiltered.

RRP/BOTTLE AUS: \$25
DATE OF BOTTLING: 11 January 2012
DATE OF RELEASE: 1 March 2012

WINEMAKERS COMMENTS:

The 2011 season began very late after a cool and wet winter, followed by a cool and wet spring. Flowering was as much as five weeks later than average. The cool and wet conditions prevailed through summer and autumn, resulting in an extraordinarily late ripening, 6 weeks later than average. The very long and late ripening resulted in beautifully developed characters never seen before, and above average acidities at alcohol levels 1% lower than average.

REVIEW:

"Delicious is not a word I generally associate with nebbiolo. Profound perhaps, extraordinary and serious, yes, but not delicious. I can safely say, however, that this wine is simply delicious. It's made in a relatively soft, juicy, approachable style and yet still has the delicate, earthy characters of its variety." **Tony Harper, Top Drop, Brisbane News, April 11-17, 2012.**

"Nebbiolo's savoury elements are its gifts, here bay leaf and crumbly earth mix with cola aroma. They make for an intriguing and captivating nose. The wine has black fruits and, yes, those mouth-filling tannins, yet it remains juicy, lively and mouth-watering." **4 glasses/good value, Tony Love Adelaide Advertiser Nov 14, 2012.**

