

# CASA FRESCHI

*Wine with soul*

## 2012 CASA FRESCHI RAGAZZI NEBBIOLO

**VARIETY:** Nebbiolo  
**REGION:** Langhorne Creek, South Australia  
**ALCOHOL:** 13.0%v/v  
**AVE VINE AGE:** 12 years  
**AVE YIELD:** 1.0kg/vine (24hl/Ha)

### VINEYARD:

100% single vineyard located 4km north of Lake Alexandrina. In 1999, 2.0 hectares were planted at 4000 vines/Ha to two high quality clones of nebbiolo on various rootstocks. The lowest performing parcels of fruit were replaced in 2005 by 8 Matura nebbiolo clones. The site possesses low vigour, deep calcareous soils with a mix of clay, sand, marl and limestone gravel. The low annual rainfall of 250mm is supplemented by the judicious use of fresh water irrigation from Lake Alexandrina. The close proximity to the lake and sea provides strong cooling winds, often arriving just after midday during the summer months. Autumns are usually sunny, cool, dry and calm, resulting in long ripening periods. The mean average growing season temp of 17.2C is comparable to Margaret River and Napa Valley. Grown without the use of synthetic fertilizers, fungicides and pesticides. Hand pruned and hand harvested.

### WINEMAKING:

21 individual plantings (10 clones on various rootstocks/vine age) are harvested into 8kg crates, destemmed, foot crushed and fermented separately by wild yeast in small open top fermenters, hand plunged, and macerated for an average of 2 to 3 weeks. It is then pressed directly into old French barriques where natural mlf takes place. The wine is then sulphured and left on its lees until the end of maturation when it is raked by gravity. No additives are used in its production except minimal sulphur dioxide.

### REFINEMENT:

10 months in seasoned French oak barriques  
Unfined and unfiltered.

**RRP/BOTTLE AUS:** \$27  
**DATE OF BOTTLING:** 17 January 2013  
**DATE OF RELEASE:** 1 June 2013

### WINEMAKERS COMMENTS:

The 2012 season presented conditions we would welcome every year. Good winter rainfall, followed by a growing season without extremes and a non-pressured harvest. The cold and wet preceding season did limit the amount of fruitfulness, resulting in approximately 25% lower than average yields of very concentrated grapes with excellent ripeness and high natural acidity.

### REVIEWS:

"David Freschi has been growing nebbiolo in Langhorne Creek since the late 1990s. He produces two varietal wines from his grapes: a serious, full bodied, dense, ageworthy wine called La Signora and this lively, drink-now version. Nebbiolo is often compared to pinot noir, and you can see why when you taste this wine. It's pale vermillion in colour, light, floral and fragrant to smell, and although it starts all stemmy and spicy (like a whole-bunch fermented pinot) it narrows into a firm, grippy, distinctively nebbiolo-tannin finish." **Best buys \$30 and under, Max Allen, AGT Wine magazine Oct/Nov 2013**

