

# CASA FRESCHI

*Wine with soul*

## 2013 CASA FRESCHI RAGAZZI NEBBIOLO

**VARIETY:** Nebbiolo  
**REGION:** Langhorne Creek, South Australia  
**ALCOHOL:** 13.0%v/v  
**AVE VINE AGE:** 11 years  
**AVE YIELD:** 1.5kg/vine (36hl/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:** 2 January 2014  
**DATE OF RELEASE:** 18 June 2014

### WINEMAKERS COMMENTS:

2013 was the second season in a row without extremes of weather. This fact is very important for the fickle nebbiolo grape, as temperatures must be just right in order to achieve the desired flavour and tannin development. A very small 2012 crop followed by good winter rainfall, favourable weather during flowering and berry set, and warm ripening conditions led to abundant quantities of fruit achieving excellent levels of ripeness. That said, the picking window was narrow in 2013, which meant a very intense and short harvesting period in order to get all the fruit in at optimum ripeness and balance. The resultant wine has excellent depth of fruit, both on the nose and palate, There is cherry, liquorice, mint, rose, pancetta and nuts on the nose, with lovely textural, cherry accented flavours and mouthwatering sappiness, supported by fine savoury tannins.

### REVIEWS:

"An amazing nebbiolo, made from a close-planted (in '99) multi-clone block, with lesser performing clones removed and replanted in '05; destemmed, foot-stamped, pressed to used French barriques for 10 months. Utterly exceptional purple-crimson hue; this is a brilliantly pure wine, full of dark cherry fruit, and I am totally mystified by its low price."  
**96pts** \$27 Drink by 2023, Alc 13% James Halliday Wine Companion Newsletter 18 June 2014

"David Freschi Ragazzi Nebbiolo is so delicious he should bottle magnums. The Ragazzi takes a fresh path, upfront and pure with signature aromatics of rose petal, sour cherries and licquorice. The palate is brilliantly buoyant, a light chill enhancing its energy." Peter Bourne, Qantas Magazine, Jan '15

"One of three nebs on show at the moment from ever-interesting artisan winemaker David Freschi; this is designed to drink earlier, crafted to be more open as a youthful wine showing woody herbs, savoury textures, yet it still has some juicy flavour going on as well. Varietal fans will still be pleased that there's enough trademark tannin to carry its more serious nebbiolo duties with elan." Tony Love, Adelaide Advertiser Nov '14

