



## 2019 CASA FRESCHI RAGAZZI ROSATO

<b>VARIETY:</b>	Nebbiolo
<b>REGION:</b>	Langhorne Creek, South Australia
<b>ALCOHOL:</b>	12.5%v/v
<b>AVE VINE AGE:</b>	20 years
<b>AVE YIELD:</b>	0.5 kg/vine (11hl/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 plantings 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, herbicides and pesticides. Hand pruned and hand harvested.

### **WINEMAKING:**

The fruit is hand harvested on the cusp of ripeness with an optimum balance of acidity, sugar and aromatics. The whole bunches are then pressed directly to old French barriques where wild fermentation and mlf take place. The wine was then sulphured and left on its lees until the end of maturation when it is racked by gravity. No additives are used in its production except minimal sulphur dioxide.

### **REFINEMENT:**

8 months in seasoned French oak barriques  
Unfined and unfiltered.

### **WINEMAKERS COMMENTS:**

After experimenting with producing a Rosato from our Nebbiolo vineyard each year since 2013, it wasn't until this year, 2019, that we achieved the desired style and quality. Over these years, a particular planting has proven to be the most desirable for the production of a Rosato. It is one that displays wonderful aromatics, acidity, and gentle tannins.

The 2019 vintage was one of the lowest yielding on record. This was a predominantly the result of inclement weather conditions during flowering. The healthy canopies and warm ripening conditions enabled the fruit to ripen with ease producing unprecedented levels of flavour and extract.