

CASA  
FRESCHI

*Wine with soul*

## 2020 CASA FRESCHI RAGAZZI PINOT GRIGIO

<b>VARIETY:</b>	Pinot Grigio
<b>REGION:</b>	Adelaide Hills, South Australia
<b>ALCOHOL:</b>	12.5%v/v
<b>AVE VINE AGE:</b>	16 years
<b>AVE YIELD:</b>	400g/vine (20hl/Ha)

### VINEYARD:

This is a single vineyard wine, grown on the Casa Freschi Adelaide Hills estate located amongst the highest (560m-580m altitude), steepest and coolest slopes in Ashton near Mt Lofty in the Adelaide Hills. The site possesses two steep, north-facing amphitheatres, both with well-drained ancient rocky soils comprising of a mosaic of shale, quartz, sandstone, ironstone and silt. It was planted on a number of different aspects to various clones and rootstocks at high density (8000 vines/Ha) in 2005. The mean average growing season temperature is 15.6C (comparable to that of Burgundy and Alsace in France). The high annual rainfall of 42 inches (1050mm) allows the vineyard to be dry grown. The vines are grown in harmony with nature without the use of synthetic fertilizers, herbicides, fungicides and pesticides. They are hand pruned and select hand harvested.

### WINEMAKING:

The fruit was collected in 8kg crates, whole bunch pressed within an hour of picking, and the juice transferred directly by gravity into our cool subterranean cellar where wild yeast fermentation took place in used French barriques. The wine was fermented to dryness, malolactic fermentation inhibited, then lees aged for 9 months and allowed to clarify and stabilize naturally without fining before being racked, blended, and hand-bottled.

### REFINEMENT:

9 months maturation in used French barriques.  
Unfined and unfiltered.

### WINEMAKERS COMMENTS:

The 2020 vintage was low yielding season mainly due to poor flowering conditions, but the remainder of the season was warm and kind resulting in high levels of extract, flavour and wonderful acidity and minerality.

This is a multi-layered Pinot Grigio with complex and concentrated flavour led by pear, apple and lime. The pure, vibrant fruit flavours are supported by light, fine phenolics, mouth-watering acidity and mineral backbone.

