



2020 CASA FRESCHI LA SIGNORINA

VARIETIES: 44% Riesling, 38% Gewurztraminer, 17% Pinot Grigio, 1% Pinot Bianco
REGION: Adelaide Hills, South Australia
ALCOHOL: 13.0%v/v
AVE VINE AGE: 16 years
AVE YIELD: 350g/vine (15 hl/Ha)

VINEYARD:

This wine is grown on the Altezza vineyard, established by Casa Freschi in 2005. It is located amongst the highest (600m altitude), steepest and coolest slopes near Mt Lofty in the Adelaide Hills. La Signorina is grown on an east facing slope, where the varieties have been planted side by side. The site possesses well-drained ancient rocky soils comprising of a mosaic of shale, quartz, sandstone, clay and silt. The mean average growing season temperature of 15.6C is 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 without the use of synthetic fertilizers, herbicides, fungicides and pesticides. The vineyard is hand pruned and hand harvested.

WINEMAKING:

The fruit was collected in 8kg crates and whole-bunch pressed directly to used French barriques where wild yeast fermentation took place. 100% of the wine was barrel fermented in seasoned French oak barriques and aged on its yeast lees for 10 months, malolactic fermentation inhibited. The wine was fermented to dryness and allowed to clarify and stabilize naturally without fining before being racked, blended and hand-bottled.

REFINEMENT:

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

WINEMAKERS COMMENTS:

A wine inspired by my ancestors in North-East Italy, it shows alluring lime, citrus, pear, rose and ginger perfume and a palate that is saline, textural and mineral with powdery tannins.

