

CASA
FRESCHI

Wine with soul

2022 CASA FRESCHI RAGAZZI NEBBIOLO

VARIETY: Nebbiolo
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.0%v/v
AVE VINE AGE: 24 years
AVE YIELD: 100g/vine (2.4hl/Ha)

VINEYARD:

100% single vineyard (Profondo 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:

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 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 puncheons.
Unfined and unfiltered.

WINEMAKERS COMMENTS:

Preceding the 2022 season our Nebbiolo vineyard had endured spring frosts in 2018, 2019 and 2021. Unfortunately another severe one occurred in the spring leading up to the 2022 harvest wiping out 80% of the crop. Also, the third year in a row with a "La Nina" weather pattern (bringing cooler and wetter conditions) usually bodes well for nebbiolo which enjoys a long, extended ripening in the cooler months of autumn. This was indeed the case for the miniscule amount of fruit remaining on the vine.

The resultant Ragazzi cuvee shows wonderful aromatics of rose, raspberry, cranberry, hops and a lively, textural and savoury palate.

