



2022 CASA FRESCHI LA SIGNORINA

VARIETIES: 28% Gewurztraminer, 28% Chardonnay Musque, 28% Pinot Grigio, 14% Riesling, 2% Pinot Bianco
REGION: Adelaide Hills, South Australia
ALCOHOL: 12.5%v/v
AVE VINE AGE: 18 years
AVE YIELD: 463g/vine (20 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, ironstone 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, 57% was whole berry fermented and macerated on skins for 28 days and then pressed directly to used French barriques. The remaining fruit was whole-bunch pressed directly to used French barriques where wild yeast fermentation took place. It was then lees-aged in seasoned French oak barriques for 10 months, 100% undergoing malolactic fermentation. 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 wonderful exotic perfumes of rose and ginger, preserved lemon, orange rind, lime & honey and a palate that is saline, textural with full powdery tannins.

