

CASA  
**FRESCHI**

*Wine with soul*

## 2024 CASA FRESCHI LA SIGNORINA

**VARIETIES:** 70% Riesling, 15% Gewurztraminer, 7% Pinot Grigio, 7% Chardonnay, 1% Pinot Bianco  
**REGION:** Adelaide Hills, South Australia  
**ALCOHOL:** 12.5%v/v  
**AVE VINE AGE:** 20 years  
**AVE YIELD:** 230g/vine (10 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 in harmony with nature using regenerative farming practices. The vineyard is hand pruned and hand harvested.



### WINEMAKING:

The fruit was collected in 10kg crates, 20% 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 with 59% malolactic fermentation. The wine was fermented to dryness and allowed to clarify and stabilize naturally without fining before being racked, blended and hand-bottled with minimal sulphites.

### REFINEMENT:

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

### WINEMAKERS COMMENTS:

The 2024 growing season was characterized by high-quality fruit but significantly lower yields due to poor flowering and fruit set, following a dry winter and spring. Summer was warmer than average resulting in an early harvest.

As a result, the fruit ripened with ease and developed lovely depth of flavour and balance.

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.