

CASCINA GILLI



## Freisa Vivace

FREISA D'ASTI

Recent researches of Turin University indicated a genetic relationship between Nebbiolo and Freisa grapes. Freisa is a native grape of Piemonte, it is cultivated in various areas near Asti and it has found an optimal collocation on the hills around Castelnuovo Don Bosco.

A light but lingering effervescence softens the varietal thread of tannins and highlights the fresh scents of raspberry and spring blossoms. Crisp and refreshing, it develops full on the palate and concludes on a pleasantly bitterish note. Ideal as an accompaniment to Piedmont-style antipasti, to light dishes, and charcuterie.

PRODUCTION AREA:	Castelnuovo Don Bosco and Schierano
GRAPE VARIETY:	100% Freisa d'Asti
ALTITUDE AND EXPOSURE:	320 mt a.s.l. / south/west
SYSTEM OF CULTIVATION:	Guyot
SOIL TYPE:	Grey-blue clayey marl

#### PRODUCTION CHARACTERISTICS:

Freisa, fresh and slightly sparkling, was a sort of "champagne" of the hills around Turin, drunk in the old "osteria" it's part of the tradition of many generations. Its sparkling is due to the traditional way of working it: before bottling it, we add to the dry wine a small amount of product kept sweet, to produce a second fermentation that enriches the wine of its typical perlage, thus obtaining a very pleasant wine, slightly sparkling and easy to drink.

ALCOHOL:	12,5% vol.
TOTAL ACIDITY:	5,6 gr/lt
BOTTLE SIZE:	750 ml, or 500 ml. Bordolese bottle
BOTTLE CAP:	"agglomerate birondezzato" cork

#### REFERENCES AND PRIZES::

- Guida ai Vini d'Italia** - Gambero Rosso, 2010 - Two glasses
- Duemilavini** - AIS, 2011 - Three grapes
- I Vini d'Italia** - Guida dell'Espresso, 2011 - Three bottles
- I Vini d'Italia** - Guida dell'Espresso, 2010 - Three bottles
- Berebene Low Cost** - Gambero Rosso, 2010
- Guida ai Vini d'Italia** - Gambero Rosso, 2009 - One glass
- Guida dei Vini d'Italia** - Luca Maroni, 2008
- Duemilavini** - Associazione Italiana Sommeliers, 2007 - Three grapes