

CASCINA GILLI



Il Forno

FREISA D'ASTI

This wine will delight Freisa lovers since the very first taste, offering them a perfect balance of body, flavours and acidity. The colour is an intense ruby red; the nose has delicate hints of wild berries, an intensified raspberry with a lighter trace of blackberry and rose, a combination which surprises. Fresh and at the same time velvety, it is embracing on the palate.

It's a Freisa much softer and more structured than usual, the tannic note, typical of this vine, are here reduced. Excellent if served with meat, mild mature cheese and also with more demanding dishes like braised beef.

PRODUCTION AREA:	Castelnuovo Don Bosco and Albugnano vineyards
GRAPE VARIETY:	100% Freisa d'Asti
ALTITUDE AND EXPOSURE:	380 mt a.s.l. / south, south-west
SYSTEM OF CULTIVATION:	guyot
SOIL TYPE:	Grey-blue clayey marl

PRODUCTION CHARACTERISTICS:

The skin is left on the grapes for 5-6 days, soaked in the must with frequent mixing to obtain a good extraction of the colour. This operation restricts also the transfer of the tannin present in big quantities in Freisa grapes.

The wine is stored in steel barrels for one year to preserve its characteristics and the freshness of its fruit. Bottled after 12 months, it matures in the bottle for some months and can be preserved for several years.

ALCOHOL:	13/13,5% vol.
TOTAL ACIDITY:	5,5 gr/lit
BOTTLE SIZE:	750 ml. Bordolese bottle
BOTTLE CAP:	natural cork

REFERENCES AND PRIZES::

Vini d'Italia - Gambero Rosso, 2011 - Two glasses

Vini Buoni d'Italia - Touring Club Italiano, 2011 - Three stars

Duemilavini - AIS, 2011 - Three grapes

Premio Douja d'Or 2010

InterVin Wine Awards - 2010 - Silver Medal

Vini d'Italia - Gambero Rosso, 2010 - Two glasses

Vini Buoni d'Italia - Touring Club Italiano, 2010 - Four stars and Golden Star

Decanter World Wine Awards - 2009 - Silver Medal

Vini d'Italia - Gambero Rosso, 2009 - Two glasses

Vini d'Italia - Gambero Rosso, 2008 - Two glasses

Decanter - 2008 - Commended

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