

THE SOURCE LA CASACCIA PIEDMONT



2020 FREISA DEL MONFERRATO DOC, 'MONFIORENZA'

PRODUCER OVERVIEW

In the Monferrato Casalese village of Cella Monte, agricultural science majors, Giovanni and Elena Rava, took over La Casaccia in 2001 and converted it to organic farming. A remarkable ecosystem of natural and human-made biodiversity surrounds the vineyards, which sit on four geological formations rich in a variety of calcareous and terrigenous sands, silica, silt, limestone, marl, and clay. Their entry-level wines are all made in a straight-forward style with natural fermentations with 3-15 days of skin maceration on the red varieties with little to no pressing (only free-run wine) and light, soft extractions. The organic wines have a style that's pure, clean, fun, and full of flavor.

VINEYARD DETAILS

100% Freisa harvested from various plots planted in 2006-2013, and because it needs more water, it's planted on lower portions (because it can manage better mildew pressure because of its thick skins) of each gentle to medium-steep hill at 190-230 meters facing east, south, and north, on chalky limestone and calcareous sandstone bedrock with topsoil derived from the underlying bedrock.

CELLAR NOTES

Monfiorenza' is destemmed and naturally fermented in fiberglass tanks for 5-7 days on skins with 2-3 daily gentle pumpovers (like rain, not a stream of wine), then the free-run wine is drawn off (without pressing) to finish fermentation in large steel vats (50-100 hl) at 22-24°C maximum. It's then aged on fine lees for 2 months, racked off the lees and aged in steel until bottling between May to July. It's not fined but is filtered before bottling. Sulfites are added during racking and before bottling with a total sulfite range between 30-60ppm, depending on the year.

