

Santa Caterina “Sorì di Giul” Freisa d’Asti Superiore DOC



TENUTA SANTA CATERINA

LOCATION:

Italy > Piedmont >
Freisa d’Asti DOC > Monferrato

VARIETY:

Freisa

WINEMAKER:

Luciana Biondo



SCIENCE

ABV: 14%

SUGAR RATE: < 1 g/l

TOTAL SO₂: 90 mg/l

TOTAL ACIDITY: 6.5 g/l

EXPERIENCE

NAME: Sorì refers to a sunny hill. “Sorì di Giul” is the wine dedicated to Giulia from her father Guido Carlo Alleva, owner of Santa Caterina. It is also the name of the specific parcel used for this wine in the Mossetti vineyard.

CHARACTER: Freisa gets its name from strawberry and highlights the juicy red berry fruits. Citrus elements lie underneath with bergamot and kumquat. Tannins are rounder than the Grignolino, with a medium full body, good acidity and depth.

ENJOY WITH: Great with roasted meats, stews, osso bucco and rich meat sauces with pasta. We love it with Coppa or Bresaola, and richer cow’s milk cheeses.

BEST RESULTS: Serve at 60-65° F, delicate decant, 30 minutes to an hour recommended.

EXPRESSION

FERMENTATION & EXTRACTION: Very low yields, hand harvested in the first days of October. Vigorous hand sorting with partial whole-cluster, delicately crushed. Fermentation with native yeast and controlled temperature. Maceration for 20-28 days with daily delestage.

ELEVAGE: Aged in new French oak tonneaux for about 8 months to complete MLF, and a further 12 months in large neutral Slavonian oak (30 hl).

FINING AND FILTERING: Lightly clarified with clay, no filtering. Vegan.

SULFUR: Minimal sulfur added at end of fermentation and at bottling.

SOURCE

FARMING: The farming philosophy is holistic, with a symbiotic approach to agriculture, without the use of chemicals or non-organic fertilizers. Techniques encourage natural flora and fungi above and below ground, with added green spaces to diversify and strengthen plant and soil health.

LAND: A single vineyard named Sorì di Giul with perfect southeast exposure at an average of 1,000 feet a.s.l. The soil is sandy with clay, and a higher quantity of limestone.

VINE: The average age of vine is 40 years. Training in Guyot.

HARVEST AND PRODUCTION: Hand-harvested fruit, 350 cases.

