



PAITIN



Rivoli is a region in the South of Alba that comprehends three hills dominated by three old house (Cascina) Rivoli, Ca Veja and Bonina. From this hill we produce our Freisa, white soils, where in the fresher parcel these vines are grown, like Nebbiolo he privileges poor white soils for his best expression. In this frank zone between Barolo and Barbaresco, luckily there is still space for this indigenous grape, that is little by little disappearing.

FIRST VINTAGE: Hard to dates back our first Freisa, Giuseppe Elia owned some plants of Freisa who were vinified from Secondo until 1968. Only in 2018 after 60 years the production of Freisa starts again, following a decision taken by the sons of Secondo: Giovanni and Silvano and his nephew Luca. To make people understand the potential of this grape that is in the process of extinction form our Langhe.

GRAPE: 100% Freisa.

SOIL: Marly limestone belonging to the Marne di Sant'Agata fossili sabbiose located in the western part of Rivoli region near by the Cascina Bonina from which the name come from.

EXPOSURE and ALTITUDE: West, 260-300 masl.

TRAINING: Guyot, Planted in 1980.

VITICULTURE: Organic with the sole use of sulphur and copper natural compound, manual or mechanic mowing to avoid herbicides, harvest is exclusively manual.

VINIFICAZIONE: Freisa is subject to pressing and destemming then he ferments and macerate ten days in stainless steel. At the end of the winter he is brought to the wood barrels where he stays for 6 months. Barrels volume vary between 10 to 25 hectoliters, made of Slavonian wood with an age of 10 years.