

ARVELE' Freisa d'Asti Superiore DOC

GRAPE VARIETY

Freisa 100%, local variety. Freisa d'Asti is the appellation which best express the effort of Cascina Gilli with this variety. Care, selection and passion permeate a long history that started in the '80.

PRODUCTION AREA

From Cornareto cru, inside the Romanesque Astigiano, the best grapes are selected from the slopes with better aspects, facing south/south-west.

ALTITUDE

360 m a.s.l.

SOIL

Reach in sand particles and with good drainage, helps to obtain wines with good concentration and with great character.

PLANTING DENSITY

4.100 plants per hectar

VINE AGE AND TRAINING SYSTEM

Young and 40 years old vines, traditionally trellised, head trained with replacement-cane pruning system (guyot).

HISTORY AND VINIFICATION

Arvelé ("Revelation" in piedmontese) was born to bring this variety to the highest level.

The harvest is in October, when the grapes are slightly over-ripe. The production aim is to maximise the extraction from these over-ripe grapes, with a very high skin-pulp ratio.

10 days of maceration to extract lot of colour and aromas compounds and precursors, soft and ripe tannins.

AGEING

18 months in french barrels and at least 12 months in bottle.

TASTING NOTES

Colour: deep ruby red

Nose: the over-ripe grapes and the long maceration give this wine notes of ripe fruits and jam along hints of pepper, incense, wet stone and wet slate. The maturation in barrique realeases hints of spices such as cacao, coffe, caramel. Tertiary notes of wet leaves, forest floor, *goudron*, leather and balsamic hints develop after some year in bottle.

Palate: great structure, with vibrant acidity a firm but soft tannins. Very good balance between flavour concentration and alcohol, the finish is long and deep.

FOOD PAIRINIGS: The freshness, structure and the intense aromas are in perfect balance to enhance the richness of some dishes such as Pappardelle with Duck Ragout, guinea-fowl stuffed with apples and cooked within his own sauce, fois gras and seasoned cheeses.

DRINKING WINDOW: ready to drink now but has good potential for ageing (6-8 years).



CASCINA GILLI
•CASTELNUOVO DON BOSCO•