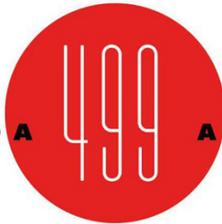


AZIENDA 499 AGRICOLA



Freisa

Langhe DOC



Italy > Piedmont > Langhe DOC

Variety

100% Freisa



Terroir

Gravel and clay marl. Farmed organically.



Winemaking

Winemakers:

Mario Andrion and Gabriele Saffirio

Five days of maceration.



Production

250 cases



Azienda Agricola 499

Freisa is the sole red grape of Azienda Agricola 499, a pioneering organic vineyard project. It originated in the hills between Asti and Turin, according to ampelographers, in the 18th Century. Its high acidity, firm tannins, ageability, and complexity can be credited to its genetic connection to Nebbiolo.

The Freisa vineyard and its neighboring Moscato vineyard is an organic project of wine industry veterans Mario Andrion and Gabriele Saffirio. In an area more known for its chemical-based agriculture the duo have carved out an organic oasis.

Anticipate a light, fruity red wine that exhibits remarkable floral aromatics and pleasing notes of minerals - the contribution of 499's unique terroir.

VARIETAL NOTES

Freisa is a vigorous and productive vine whose round, blue-black grapes are harvested in early October. The three-lobed leaves are relatively small and the bunches are elongated in form. The vine grows best in well exposed, sunny sites on hill-sides. With 80 percent of its DNA the same as Nebbiolo, Freisa produces wines with considerable tannins and acidity. While it can be used in blends, it is most often encountered as a varietal.

FOOD PAIRING

Freisa's acid begs for food. Fats amplify the flavors — but pair with dishes that won't overpower the fruit. A simple filet of beef, rosemary seasoned roasted pork or grilled chicken are suitable dinner companions.



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Mario Andrión and Gabriele Saffirio



Italy > Piedmont > Asti > Camo



Estate owned by:

Mario Andrión and Gabriele Saffirio

Winemakers:

Mario Andrión and Gabriele Saffirio

Year Founded:

2012. The winemakers are both veterans in all aspects of the wine industry.



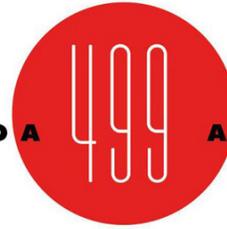
Farming and Land:

Organic farming practices over nearly 15 acres. Very steep vineyards with limestone soil.



Production (cases):

Freisa: 250



AZIENDA 499 AGRICOLA

The drive to the tiny cantina of Azienda Agricola 499 is long, winding and, to those unfamiliar with Piedmont backroads, a bit treacherous. Here, near Camo in the Cuneo province, Mario Andrión and Gabriele Saffirio are cultivating Freisa on steep vineyards rooted in limestone rich soils.

The duo are not newcomers. Andrión is winemaker at the famous Barolo and Barbaresco estate, Castello di Verduno. He and Saffirio (a cellar worker at one of Barolo’s best, Fratelli Brovia) founded 499 in 2012. For this project, they switched roles — Saffirio manages the organic vineyard work, while Andrión took over the cellar. Together, they’re pioneering the rebirth of single site Freisa as well as a setting an example in the region by using only organic grapes. Theirs is one of the few organically farmed vineyards in the region – nearly 15 acres dedicated to Freisa and Moscato.

Freisa, the sole red grape vinified at this cantina, has been propagated in the Piedmont since at least the 18th century; ampelographers believe the grape originated in the hills between Asti and Turin. Its high acidity, firm tannins, ageability, and complexity can be credited to its genetic connection to Nebbiolo. Azienda Agricola 499’s Freisa vines come from sandy and chalky soils mostly facing northwest and northeast.



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