



TENUTA SANTA CATERINA

# Sorì Di Giul

*Freisa d'Asti DOC Superiore*



Italy > Piedmont > Monferrato

## Variety

100% Freisa



## Terroir

A single hectare in the Mossetti vineyard on soils of sandstone, limestone, and clay an average of 350 meters above sea level (1148 ft.) with south/southeast exposure in the rolling hills of Monferrato.



## Winemaking

*Winemakers: Luciana Biondo, Mario Ronco consulting oenologist*  
Hand harvested grapes without use of chemicals or non-organic fertilizers. Fermented with spontaneous native yeast, followed by oak aging for 8 months in French tonneaux then 12 months in large botti, 30HL Slavonian oak.



## Production

250 cases



“Sorì di Guil” – The Sunny Hill of Giulia – Guido’s daughter. This is the name of the best family vineyard of Freisa. This vineyard produces approximately 3,000 bottles of Freisa which is then aged to perfection in a combination of French tonneaux and Slavonian botti.

An elegant wine with the rich concentrated fruits of strawberry, cherry, and currant. A complex wine full of secondary favors of wild herbs and leather with wonderfully vibrant, approachable tannins. The closest comparison that comes to mind is Barbaresco (Nebbiolo) with a little more fruit and a rounder mid-palate. For serious Piedmont lovers, there is plenty of wine, to love and savor, in a bottle of Sorì di Guil.

## VARIETAL NOTES

Freisa is first documented in the 1500s when it was fetching twice as much as any grape around Turin. It has been discovered that Freisa is an ancestral grape to Nebbiolo.

From the Latin word for strawberry, the Freisa grape can be very aromatic especially when grown in sandy soils. According to “Native Grapes of Italy,” in 1875, Freisa was a very popular grape and represented one-third of plantings in the Asti and Alessandria provinces. Ernest Hemingway even mentions Freisa from Chieri in “A Farewell To Arms.”

Now the grape represents only about 2 percent of plantings in the Piedmont – due in part to the popularity of the Nebbiolo grape. However, we think the tide is turning and there are many wine-lovers who will enjoy the tension and intensity from this exotic grape. The developed tannins allow the wine to age gracefully as well as hold up to fatty foods and proteins like red meat. The beauty of this grape is how it balances elegance and fruity aromatics with a bone-dry, powerful texture, set it a lightly colored frame. It is indeed a relative of the noble Nebbiolo!

## FOOD PAIRING

This wine will pair well with red meats and wild game. The perfect wine to accompany a festive dinner around the holidays with stuffing, gravies, roasted meats, and root vegetables.



*Personally selected, hand-harvested wines  
from the best family vineyards.*

