



Ca' del Prete Freisa d'Asti "Blenda" 2017



REGION	Freisa d'Asti D.O.C.
GRAPES	100% Freisa
VITICULTURE	Biodynamic farming
VINICULTURE	Hand picked fruit is fermented on the natural yeast in cement tanks, then finished in stainless steel where it rests for 12 months prior to bottling.
SOIL	Clay and Marl
ALCOHOL	12%
ANNUAL PRODUCTION	2,000 bottles

In 1986 Giorgio Ferrero became the owner of the farm that had been in his family for four generations producing wine in Pino d'Asti. He implemented organic agriculture for all of the property's production and began to market its products under the brand **Ca' del Prete**.

The vineyards of Freisa, Schierano Malvasia, Barbera and Bonarda are grown with respect for tradition and the landscape: wooden poles, Guyot vine training, grass covercrops and the insertion of rows of nests to encourage the presence of small birds and bats, and the vineyard's precious ecosystem.

The area of the property holding is about six hectares of vineyards which produce wines with a distinctive flavor that vibrates with a sense of place rich in the ancient maritime past of the Piedmontese soil structure.

Freisa is a productive and vigorous vine which thrives in sunny, well exposed areas. It is typically found planted on hillsides in the Piedmont area. Freisa has been found to have a parent off-spring relationship with Nebbiolo and produces wines with high tannins and acidity.

Since 2011, after the experience gained in the company as an adjutant, Luca Ferrero (grandson of Giorgio) became the owner of the company and adheres to the grandfather's organic methodology, continuing in the tradition ...

The word "blenda" in crude dialect translates to "a little mischievous kid"; the name is given to this wine as a nod to its spontaneous expression—a blend of Freisa from 3 parcels on this 6-hectare property.
