

SoridiGiul Freisa d'Asti Superiore DOC



- A Benedictine Abby (961 AC) sits on the ancient Tenuta Santa Caterina estate, where agricultural is documented as far back as 1737. Guido Carlo Alleva took over this historic property in Grazzano Badoglio with the inspiration to **bring back indigenous grapes to their former glory**.
- Monferrato translates as 'fertile mountain' and it is here on the hillsides with great exposure that the Santa Caterina team farm in a **sybiotic way**, giving back to the soil, using **organic fertilizers** and other microbiological viticulture techniques, avoiding any chemicals.
- The estate focuses on Monferrato's indigenous varieties such as **Grignolino, Freisa, Barbera, Nebbiolo**, as well as others long-present in the area (**Chardonnay and Sauvignon Blanc**).

Varietal: 100% Freisa

Appellation: Freisa d'Asti Superiore DOC

Production Zone: Poderi dei Mossetti in Asti, Piedmont; altitude 350 mt a.s.l.

Soil: Clays mixed with fairly superficial sandstones

Vinification: Hand harvested end of September. Fermentation with indigenous yeasts in temperature-controlled stainless-steel tanks

Maturation: 8 months in new French oak tonneaux and additional 12 months in large oak barrels (30 hl)

Sorì in Piedmontese wine-making toponymy indicates the **best-exposed vineyards in the sun**. SoridiGiul is the wine dedicated to Giulia from his father Guido Carlo Alleva.



- *Rich concentrated fruits of strawberry, cherry, and currant. A complexity full of secondary flavors of wild herbs and leather with wonderfully vibrant, approachable tannins.*
- *Pairs 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.*