

Frasca

Grignolino d'Asti

Nestled among the hills of Nizza Monferrato, we produce our wines with a specific passion for combining elegance and a respect for tradition. The Frasca Family's love of Piemonte and its world-renowned wines was the inspiration to return to Italy with the desire to produce elegant, terroir-expressive wine in Nizza Monferrato.

An introduction to winemaker Matteo Gerbi was the spark that turned this vision into reality. Born in Asti, Matteo's vast experience in prestigious Langhe wineries helped forge a clear path, sharing the family's journey from the very first steps. Today Matteo leads a passionate team from the vineyards to the cellar, following the original inspiration with eyes to the future. The Frasca Winery consists of 22 hectares of vineyards, embracing the municipalities of Nizza Monferrato, Agliano Terme and Moasca, where they have become celebrated for their beautiful expressions of Barbera, Freisa, Grignolino, Riesling and Arneis.



Winery Location: Monferrato, Piedmont, Italy

Name of Wine: "Name of the grape and area

Grape(s): 100% Grignolino

Designation: Grignolino d'Asti DOC

Vineyard Sources: Agliano Terme

Vineyard Size: 0.7 hectares, 200-230m above sea level

Age of Vines: 35 year old vines

Soil: Clay soil with a good presence of sand

Skin Maceration Time: 10 days

Fermentation & Aging:

Delicate pressing with some whole berries. Temperature controlled fermentation with no pumping over, aged in stainless steel before bottling

Annual Production: 4,000 bottles

Additional Technical Information:

Sulfites (ppm) - 82

Filtration agents? Light filtration before bottling

Stabilization agents? natural stabilization

Yeast utilized - indigenous yeast, wild in some vintages

Organic/Biodynamic? Sustainable

MONFERRATO

