

Frasca

Monferrato Bianco 'Sej'

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: 'thirst' as the wine is very easy drinking

Grape(s): 85% Arneis 15% Rhine Riesling

Designation: Monferrato Bianco DOC

Vineyard Sources: Nizza Monferrato

Vineyard Size: 1 hectares, 190-230m above sea level

Age of Vines: 5 year old vines

Soil: Clay soil with sand and stones

Skin Maceration Time: 0 days
Fermentation & Aging: Delicate pressing, temperature controlled fermentation weekly bâtonnages for 3 months to increase the exchange

Annual Production: 8,000 bottles

Additional Technical Information:

Sulfites (ppm) - 90

Filtration agents? Light filtration before bottling

Stabilization agents? cold stabilization

Yeast utilized - indigenous yeast, wild in some vintages

Organic/Biodynamic? Sustainable

MONFERRATO



Frasca

Tardoché

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Winery Location: Monferrato, Piedmont, Italy

Name of Wine: 'talking no sense' old neighbor thought it was crazy to plant Riesling

Grape(s): 100% Rhine Riesling

Designation: Piemonte Riesling DOC

Vineyard Sources: Nizza Monferrato

Vineyard Size: 1 hectare, 220-230m above sea level

Age of Vines: 5 year old vines

Soil: Combination of clay, magnesium and limestone

Skin Maceration Time: 2 days

Fermentation & Aging:

Delicate pressing, 48 hour pre-fermentative cold maceration. Temperature controlled fermentation, aging in stainless steel before bottling

Annual Production: 6,000 bottles

Additional Technical Information:

Sulfites (ppm) - 90

Filtration agents? Light filtration before bottling

Stabilization agents? cold stabilization

Yeast utilized - indigenous yeast, wild in some vintages

Organic/Biodynamic? Sustainable

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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.

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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

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Frasca

Freisa d'Asti

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Winery Location: Monferrato, Piedmont, Italy

Name of Wine: "Name of the grape and area

Grape(s): 100% Freisa

Designation: Freisa d'Asti DOC

Vineyard Sources: Moasca

Vineyard Size: 1 hectares, 190-220m above sea level

Age of Vines: 35 year old vines

Soil: Clay soil with magnesium

Skin Maceration Time: 15 days

Fermentation & Aging:

Delicate pressing with 30% whole bunches . Temperature controlled fermentation with no punch down over, 4 months aging in large oak casks (50HL, 5 years old) + 12 months in bottle.

Annual Production: 6,000 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

Frasca

Barbera 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.

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Winery Location: Monferrato, Piedmont, Italy

Name of Wine: Takes the name of the grape and area

Grape(s): 100% Barbera

Designation: Barbera d'Asti DOCG

Vineyard Sources: Nizza Monferrato, Agliano Terme and Moasca

Vineyard Size: 13 hectares, 170-230m above sea level

Age of Vines: 5-35 year old vines

Soil: Combination of clay, magnesium and limestone

Skin Maceration Time: 15-20 days

Fermentation & Aging:

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

Annual Production: 120,000 bottles

Additional Technical Information:

Sulfites (ppm) - 79

Filtration agents? Light filtration before bottling

Stabilization agents? natural stabilization

Yeast utilized - indigenous yeast, wild in some vintages

Organic/Biodynamic? Sustainable

MONFERRATO



Frasca

Nizza DOCG

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.

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Winery Location: Monferrato, Piedmont, Italy

Name of Wine: Takes the name of the appellation, which is considered the most important expression of Barbera in Piedmont

Grape(s): 100% Barbera

Designation: Nizza DOCG

Vineyard Sources: Nizza Monferrato, Agliano Terme & Moasca

Vineyard Size: 4 hectares, 170-230m above sea level

Age of Vines: 20-70 year old vines

Soil: Combination of clay, limestone and magnesium

Skin Maceration Time: 30+ days

Fermentation & Aging:

Delicate pressing with some whole berries. Temperature controlled fermentation with no pumping over, 6 months aging in large oak casks (28-42HL, 5-7 years old) + 18 months in bottle.

Annual Production: 25,000 bottles

Additional Technical Information:

Sulfites (ppm) - 88

Filtration agents? Light filtration before bottling

Stabilization agents? natural stabilization

Yeast utilized - indigenous yeast, wild in some vintages

Organic/Biodynamic? Sustainable

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Frasca

Nizza 'La Veja'

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Winery Location: Monferrato, Piedmont, Italy

Name of Wine: "The old lady"

Grape(s): 100% Barbera

Designation: Nizza DOCG

Vineyard Sources: Bologna-Casareggio cru in Agliano Terme

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

Age of Vines: Vines planted in 1930

Soil: Combination soil rich in minerals

Skin Maceration Time: 45 days

Fermentation & Aging:

Delicate pressing with some whole berries. Temperature controlled fermentation with no pumping over, 6 months aging in large oak casks (20HL, 5-7 years old) + 18 months in bottle.

Annual Production: 2,500 bottles

Additional Technical Information:

Sulfites (ppm) - 88

Filtration agents? Light filtration before bottling

Stabilization agents? natural stabilization

Yeast utilized - indigenous yeast, wild in some vintages

Organic/Biodynamic? Sustainable

MONFERRATO

