

General Info**Country:** Italy**Region:** Piedmont**Appellation(s):** Turin**Producer:** Luca Balbiano**Year Founded:** 1941**Annual Production Total:** 130,000 bottles**Farming:** Sustainable**Harvest Method:** Manual**Total Estate Size:** 8 ha**Balbiano**

Freisa is an indigenous Piedmontese vine, sharing 75% of its DNA with Nebbiolo. A history of over 500 years, it's noted in written documents going back to 1517. A multifaceted vine with good acidity, intense ruby color and firm tannins gives it a profound diversity of wine-making styles: sparkling, dry, sweet AND suitable for aging.

The history of Balbiano Winery begins in 1941 when its founder, Melchiorre Balbiano, decided to dedicate his life and work to the Freisa di Chieri: an indigenous variety in particular, of Turin. For over 80 years, the love for the wines of the Turin hills has been handed down from father to son: a heritage devoted to the continuous search for quality, the defense of traditions and the promotion of the fruits of this unique land. It is exactly this link that led the Balbiano family to courageously accept the challenge of reviving and replanting the royal urban vineyard of Villa della Regina in Turin, abandoned for almost 50yrs since being bombed during WWII.

In 2019 Luca Balbiano founded the Urban Vineyards Association. An international association with a mission to enhance cultural and tourism perspective while protecting rural, historical, and landscape heritage represented by urban vineyards

The Wines**FREISA DI CHIERI DOC FRIZZANTE**

100% Freisa 40-50yr old vines in soils rich in marl, clay, and limestone.

Charmant process in temp controlled 120HL tanks for 60-90 days . A ratio of 70% dry and 30% sweet wine to allow for indigenous secondary fermentation.

RS 6g/L

**FREISA DI CHIERI Surpreisa**

100% Freisa 40-50yr old vines in calcareous-clay soils. Harvest 3-4 days later than entry level wines. Fermentation in stainless steel with 5-7% whole-bunch carbonic maceration. Malolactic fermentation is achieved. Wine is fined and filtered. Surpreisa means 'Surprise'



FREISA DI CHERI Vigna Villa Della Regina

100% Freisa 20yr old vines in more calcerous soils. Vines were replanted in the south/south-west facing 400yr old heritage-site Turin Royal Vineyard. Grapes are gentle-pressed and fermentation in stainless steel. Full malolactic fermentation is achieved. Wine rests 6 months in aged tonneaux, 1 year in concrete tank and bottle aged 2 years. Limited bottle production.

