CUZZIOLGRANDIVINI

Frisino

Italy - Apulia - Crispiano TA



FRAMMENTI CHARDONNAY PUGLIA IGP

100% Chardonnay

Production area: Valle d'Itria
Terrain: argillo-calcareo
Harvest: manual
Vinification: fermentation directly in French oak barrels for around 15 days
Refinement: aged in French oak barrels for 8 months on the fine lees, with weekly stirring, followed by 6 months' maturation in the bottle
Color: straw yellow with golden hues
Fragrance: Notes of ripe fruit such as banana are prominent, and ageing in wood brings out exquisite notes reminiscent of butter, honey, vanilla and toasted almonds
Flavor: smooth, long and lingering, with a slightly balsamic finish
Alcoholic Grade: 12,5% vol

FRISINŌ



Ownership/Founders Frisino Family
Start of Activity 1984
Vitiviniculture Traditional
Hectares 15
Bottles produced 80.000

The Frisino farm was founded in 1984 in Puglia, among dry stone walls, ancient farmhouses and olive groves rich in history. It is located between Crispiano and Martina Franca, right where the Itria Valley begins. Initially growing oil crops, today it boasts about 100 hectares of olive groves and vineyards. The Frisino family preserves everything their land has to offer, harvesting and processing it according to a ritual that has been handed down over time and from generation to generation, from Mario and Pina to their children Francesco and Flavia. It was these two siblings who embarked on a new wine-making adventure in 2018. Returning to Puglia after a period of study abroad, with a wealth of innovation and new ideas, they embarked on a complete restyling of the company and the brand, from design to production methods, always looking to their territory and its agricultural and wine-growing traditions to express its full potential. The 15 hectares of vineyards planted with Primitivo, Negroamaro, Verdeca, Minutolo and Chardonnay produce fresh wines with distinct character and traits. A young company destined to make a name for itself soon.