

Frisino

Italy - Apulia - Crispiano TA



FRISINŌ

Ownership/Founders Frisino Family

Start of Activity 1984

Vitiviniculture Traditional

Hectares 15

Bottles produced 80.000

METODO CLASSICO PAS DOSÉ

70% Verdeca, 30% Chardonnay

Production area: Valle d'Itria

Terrain: argillo-calcareo

Harvest: manual, end of August / beginning of September

Vinification: in steel, taking of foam, end of fermentation in the bottle

Refinement: resting on the lees for at least 30 months.

Disgorgement a la glace by hand, without adding dosage syrup (0g/l)

Color: straw yellow with golden hues

Fragrance: notes of quince, carob, hints of pastry like melted butter and toasted bread notes

Flavor: harmonious, elegant with a fresh, subtle creaminess and persistent acidity, at the same time savoury and mineral, full and structured, dense foam with fine perlage

Alcoholic Grade: 12% vol



The Frisino farm has been in Apulia since 1984, amidst dry stone walls, ancient farms and olive groves rich in history. Everything that this unique land offers is preserved, harvested and processed as a ritual handed down through time and hands, from Mario and Pina to their children Francesco and Flavia Frisino. The Frisino farm is located between Crispiano and Martina Franca right where the Valle d'Itria begins; grown over the years, it now boasts about 100 hectares of olive groves and vineyards. The company specialises in the production and marketing of extra virgin olive oil and wine in Italy and several countries around the world.