

Frisino

Italy - Apulia - Crispiano TA



FRISINŌ

Ownership/Founders Frisino Family

Start of Activity 1984

Vitiviniculture Traditional

Hectares 15

Bottles produced 80.000

NÙMERO PRIMITIVO PUGLIA IGP
100% Primitivo

Production area: Valle d'Itria

Terrain: argillo-calcareo

Harvest: manual

Color: deep ruby red with evident garnet hues

Fragrance: notes of red fruits, currants, cherries, blackberries, spices and tobacco

Flavor: dry, full-bodied, savoury, and on tasting it reveals just the right softness with a velvety tannic texture that is well integrated with the wine



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.