CUZZIOLGRANDIVINI

Frisino

Italy - Apulia - Crispiano TA



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

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.