

# Frisino

Italy - Apulia - Crispiano TA



## FRISINŌ

**Ownership/Founders** Frisino Family

**Start of Activity** 1984

**Vitiviniculture** Traditional

**Hectares** 15

**Bottles produced** 80.000

## PRIMITIVO PUGLIA IGP

**100% Primitivo**

**Production area:** Valle d'Itria

**Terrain:** argillo-calcareo

**Harvest:** manual, second ten days of September

**Vinification:** fermentation on the skins at controlled temperature for about 10 days

**Refinement:** 5 months in steel, and a further 2 months in bottle

**Color:** deep ruby red with violet hues

**Fragrance:** simple, clean and upright bouquet with floral hints of dog rose and geranium

**Flavor:** a fruity finish with notes of ripe cherry and strawberry

**Alcoholic Grade:** 13.5% 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.