

Frisino

Italy - Apulia - Crispiano TA



FRISINÒ

Ownership/Founders Frisino Family

Start of Activity 1984

Vitiviniculture Traditional

Hectares 15

Bottles produced 80.000

ROSATO PUGLIA IGP

100% Primitivo

Production area: Valle d'Itria

Terrain: argillo-calcareo

Harvest: manual, second ten days of September

Vinification: destemming and soft pressing of the grapes, short cold maceration and fermentation in steel at a temperature of 14-16 °C for 20 days

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

Color: soft pink with violet hues

Fragrance: fragrant with hints of red fruits, strawberry, pomegranate and cherry

Flavor: round, velvety and harmonious, fresh and savoury, elegant and balanced on the palate with mineral tones

Alcoholic Grade: 12,5% 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.