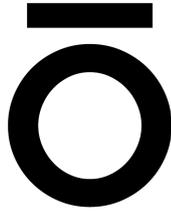


# Frisino

Italy - Apulia - Crispiano TA



# FRISINŌ

**Ownership/Founders** Frisino Family

**Start of Activity** 1984

**Vitiviniculture** Traditional

**Hectares** 15

**Bottles produced** 80.000

## SUSUMANIELLO PUGLIA IGP

**100% Susumaniello**

**Production area:** Puglia, Valle D'Itria

**Harvest:** manual

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

**Refinement:** in steel for 6 months, then a further 2 months in the bottle

**Color:** rosso rubino con tenui riflessi violacei

**Fragrance:** notes of cinnamon and red rose petals and fruity notes of blueberry, plum and black cherry

**Flavor:** Fresh and balanced with good persistence and soft tannins.

**Alcoholic Grade:** 13.5% vol



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.