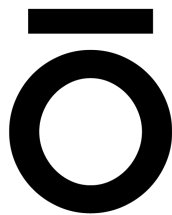


Frisino

Italy - Apulia - Crispiano TA



FRISINŌ

Ownership/Founders Frisino Family

Start of Activity 1984

Vitiviniculture Traditional

Hectares 15

Bottles produced 80.000

VERDECA PUGLIA IGP

100% Verdeca

Production area: Valle d'Itria

Terrain: argillo-calcareo

Harvest: manual, second ten days of September

Vinification: destemming and soft pressing of the grapes, 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: straw yellow with greenish highlights

Fragrance: delicate and persistent, hints of orange blossom, camphor and lemon peel, balsamic aftertaste with rosemary and sage

Flavor: fresh, acidulous and persistent, very tasty with mineral notes

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.