



# FRIMAIO

FIRST YEAR OF PRODUCTION: 2001

## THE WINE

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The name is inspired by the French revolutionary calendar because the 21st of November was known as the "Frimaio", when the late harvest began (at the end of November 200 years ago). It's a sweet white wine made from overripe grapes partially affected by Botrytis Cinerea. It has golden highlights, and the bouquet reminds one of sweets and apricot jam. With age, the wine shows notes of dried fruit and almonds, leading to sublime sensations; sweetness finds its balance with acidity. Frimaio is wonderful paired with mature cheeses and sweet pastries.

**Serving Temperature:** 8-10°C.

## VINIFICATION

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### Harvest:

manual in small crates, between the second and third week of November (with slight variations depending on weather conditions).

### Pressing and fermentation:

straight after being manually picked, the grapes are gently pressed. The alcoholic fermentation begins in stainless steel vats at a controlled temperature between 18°C and 20°C.

### Ageing:

in stainless steel vats for a variable period of time depending on the wine.

## VINEYARD

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**Altitude:** 230 - 310 a.s.l.

**Exposure:** South, South-West.

**Soil:** white marl clayey-calcareous, alternated by sand.

**Year of planting:** 1978 - 1985.

**Training system:** Guyot.

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