



ORCIA d.o.c.

“FRASI”:The name “Frasì” was chosen because every vintage corresponds to a different phrase. Every year the label shows a new phrase – a metaphor to describe the nature of this vintage and our state of mind for this year.

2008 VINTAGE:

“Knowledge within action...manual skill”

The work of country people: manual skills handed down from father to son, action guided by the wisdom of experience rather than technical knowledge. We aspire to be the guardians of this ancient wisdom. We have seen these skilful actions, repeated them and enriched them with technical knowledge available to us today. We would like to contribute to crediting those who have preceded us, but have rarely seen the value of their work acknowledged.

FEATURES OF THE WINE

Soil: sandy-silty texture, to be precise: Pliocene seabed, as demonstrated by the many fragments of fossilised shells. Altitude 464 m a.s.l.

Vineyard: Surface area: 1 hectare. Year planted: 1973. Bilateral spurred cordon training system.

Grapes: Sangiovese mainly, with a little Canaiolo and very little Colorino. Harvested the last week of September by hand, and placed in baskets.

Vinification: after destemming, it is fermented in stainless steel where the transformation of sugars into alcohol takes place naturally without the addition of yeasts, enzymes or anything else, in order to best enhance the grape’s own special and peculiar features. The must stayed on the skins for 18 days. During this period I alternated pumping-over and punching-down manually every 6 hours.

Ageing: after devatting the wine stayed in stainless steel for 15 days to facilitate sedimenting of the gross lees. On November 2th 2008 I racked the wine into 33 hl Allier oak barrels where it remained for 24 months.

Bottling: 06.05.2011

Bottles: 4575 Bordeaux and 127 magnums kept in temperature-controlled rooms.