

TECHNICAL DETAILS

FRABUSCO

<i>Wine Typology</i>	Red wine (IGT)
<i>Production Area</i>	Umbria - Montegabbione
<i>Grape Variety</i>	Montepulciano, Sangiovese and Merlot
<i>Altitude of vineyard</i>	400 metres above the sea level
<i>Type of soil</i>	Clay
<i>Training system</i>	Spur cordon
<i>Density of vines</i>	5400 per Ha
<i>Production per hectare</i>	4000 kg
<i>Yield of grapes into wine</i>	60%
<i>Harvesting period</i>	September / October
<i>Vinification</i>	Maceration on the skins for 22 days
<i>Alcoholic fermentation</i>	In stainless steel
<i>Malolactic fermentation</i>	Totally carried out in barriques
<i>Ageing</i>	In Allier barriques for 12 months
Alcholic	14,00
Total acidity	5,00 gr/lt
PH	3,60
Dry extract	32 gr/lt



The name "Frabusco" derives from the initials of the winery owners. One might say it reflects their philosophy of life: a blend of the wealth of history (Sangiovese and Montepulciano) and the strength of modernity (Merlot).

A few months' ageing in barriques and a long period in bottles enhance the wine's own special characteristics, revealing the unexpected, unexplored features of the land.