



FARMING

Sustainable

VARIETALS

Malvasia

FEATURES

Bottle, Cork

ABV

5%

AVAILABLE SIZES (L)

0.750



Sulin

Casorzo 'Voulet'

ITALY, PIEDMONT



WINERY OVERVIEW

In the very heart of the Monferrato subregion of Piedmont, south of the Po River and down along the Ligurian Apennines, where from every hill you can admire enchanting landscape and unrivalled natural views, the Fracchia Family has been working in the winemaking sector since Adriano Fracchia founded the business in 1919.

Fourth generation Mauro and Fabio Fracchia began a new family project, the Sulin Farm, which focuses on the growing and enhancement of their vineyards. After studying improvements in vine clone selection and modern cultivation techniques, Mauro and brother Fabio, and their father Adriano, started gradually pulling out old vines in 1997. They replanted based on modern vine growing criteria and expanded their production capacity by acquiring new plots of land. They continue to make improvements in their vineyards which are each named after people they love.

In the dialect of their region, "Sulin" means "sunny," which was aptly named because the vineyards of the Fracchia Family face southward, on hilltops or along rounded hills, fully exposed to the heat of the sun. The region, along with Langhe and Roero, are considered a UNESCO World Heritage site because of the undeniable beauty of the landscape.

The Sulin soil is calcareous and therefore particularly suitable to wine growing, infusing grapes with a sturdy and characteristic ripening. While the winery is based in Monferrato, the Fracchia family also grows Malvasia in nearby Casorzo for their Casorzo 'Voulet'.

VINEYARD

Grazzano Badoglio

VINIFICATION

Made with indigenous grape Casorzo Malvasia. It is macerated for one or two days and then fermented at controlled temperatures in refrigerated steel tanks.

TASTING NOTES

Ruby red color. Aromatically fruity with floral aromas of rose. Sweet, fresh, and delicate on the palate. Lightly frizzante. Pair with desserts, fruit salads, or sip as an aperitif.

