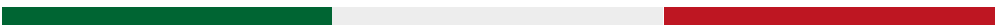




FREDDANO

Dal 1927



*the perfect combination
between art and wine*



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Since 1927 Tenuta Freddano produces high quality wines and oil. Respect for tradition, identity and the experience of the past: these are the values of Tenuta Freddano.

Tenuta Freddano is located in Fossatello, over the hill overlooking Corbara Lake, at about 15km from Orvieto. Our winery is in the hearth of Orvieto Classico production area and it extends over 22 hectares at an altitude of about 400m. A constant work of selection in the vineyard, accompanied by the acquisition of the most useful enological technologies and the implementation of innovative solutions to limit the maximum environmental impact, have allowed us to obtain the organic certification in 1996, and vegan certification in 2019



Qualità vegana





TORRALE
Vermentino
Corbara Lake Doc



CAMPO DE' MASSI
Merlot
Corbara Lake Doc



SPES
Orvieto classico
Superiore Doc



VIGNA DI GIULIO MMXIX
Chardonnay Riserva
Corbara Lake Doc



FONTAURO
Merlot Riserva
Corbara Lake Doc



TUFANELLO
Vendemmia Tardiva
*Orvieto Classico
Superiore Doc*



EXTRAVIRGIN OLIVE OIL
DOP UMBRIA COLLI
ORVIETANI

*our
products*



FREDDANO

Dal 1927





TORRALE

Vermentino

Corbara Lake Doc

Production place:

Umbria- Lake of Corbara- Orvieto

Blend: Vermentino

Altitude: 350 m s l m ca.

Type of Land: medium mixture, sedimentary and calcareous clay of marine origin

Breeding System: Guyot

Plant density: 5000 plants for hectar

Average age of the vines: 10 Years

Harvest: Second half of September run manually

Yield for hectare: 60q

Production: 11.000 bottles ca

Alcoholic fermentation: in stainless steel for 15/20 days, with maceration on the skins

Alcohol content: 13% vol

FEATURES: Yellow straw-colored with golden reflection, On the nose it expresses with elegant citrus notes of grapefruit, tropical fruits such as guava, mango and passion fruit, aroma of broom flowers, embellished with herbaceous and vegetable scents.

On the palate it opens with a nice freshness, showing a great mineral texture, good acidity and sapidity, and a persistent and harmonious finish, rich in Mediterranean references.

PAIRINGS: Ideal for aperitifs, throughout the meal preparations based on fish, shellfish, light vegetable based appetizers and second courses of white meat.

Serve at a temperature of 8-10 ° C in the white glass.



Qualità  egana



CAMPO DE' MASSI

Merlot

Red Corbara Lake Doc

Production place:

Umbria- Lake of Corbara- Orvieto

Blend: Merlot

Altitude: 350/400 m s l m ca.

Type of Land: medium mixture, sedimentary and calcareous clay of marine origin

Breeding System: Guyot

Plant density: 3200 plants for hectar

Average age of the vines: 15 Years

Harvest: End of September run manually

Yield for hectare: 70q

Production: 8.000/10.000 bottles ca

Alcoholic fermentation: in stainless steel for 15/20 days, with maceration on the skins

AGING: in second and third passage French oak barriques for 12 months. 40% wood - 60% steel

Alcohol content: 13% vol

FEATURES: Intense ruby red color, fragrant nose and slightly spicy, it offers a nice scent of small red and cherry fruits, with typical herbaceous sensations that are found upon tasting, highlighting structure and softness. The sip decisive and enveloping, with sweet tannins, it closes with a fresh and fruity finish, good persistence. An easy-to-drink wine, extremely flexible in combinations.

PAIRINGS: Very versatile wine, ideal for accompany cold cuts appetizers and cheeses, first courses, meats and mushrooms.

Serve at a temperature of 16 ° C in the red glass.



Qualità vegana



FREDDANO

Dal 1927



SPES

Orvieto Classico superior Doc White

Production place:

Umbria- Lake of Corbara- Orvieto

Blend: Grechetto, Malvasia, Procanico, Rupeccio, Verdello

Altitude: 350 m s l m ca.

Type of Land: medium mixture, sedimentary and calcareous clay of marine origin

Breeding System: Guyot

Plant density: 1600 plants for hectar

Average age of the vines: 20 Years

Harvest: Second half of September run manually

Yield for hectare: 50q

Production: 4.500 bottles ca

Alcoholic fermentation: in stainless steel for 15/20 days, with maceration on the skins

Alcohol content: 13% vol

FEATURES: Straw yellow in color with golden reflections, it expresses sweet and warm aromas to the nose, floral aromas of broom and elder, and fruity aromas of peach, pineapple and light exotic fruit, which are enriched with mineral veins and references to aromatic herbs (lemon balm, elderberry and thyme). On the palate it is enveloping, balanced and persistent, supported by good acidity and flavor. The sip is soft and responsive to the nose, while the persistence is long and citrusy.

PAIRINGS: It goes well with particularly rich first courses, even spicy ones, fish, shellfish and white meats. A multifaceted wine, particularly versatile in combinations.

Serve at a temperature of 8-10 ° C in the white glass.



Qualità  egana



VIGNA DI GIULIO MMXIX

Chardonnay Reserve

Corbara Lake Doc

Production place:

Umbria- Lake of Corbara- Orvieto

Blend: Chardonnay 100%

Altitude: 350/400 m s l m ca.

Type of Land: medium mixture, sedimentary and calcareous clay of marine origin

Breeding System: Guyot

Plant density: 5000 plants for hectar

Average age of the vines: 10 Years

Harvest: The end of August

Yield for hectare: 80q

Production: 2.100 numbered bottles

Alcoholic fermentation: in stainless steel for 15/20 days, with maceration on the skins

Aging: in oak barriques for 3 months after fermentation. 33% barrique 67% steel

Alcohol content: 13% vol

FEATURES: golden yellow in color with greenish reflections, the nose is intense and enveloping with vanilla and mineral notes, white pulp fruit, embellished with vegetal and floral notes of orange blossom and broom. Definitely balanced on the palate between notes of vanilla and fruit such as pear and peach, very mineral and with a good freshness that enhances the savory notes. Buttery notes on the finish given by the various batonnage on the fine skins.

PAIRINGS: Ideal with fish starters and first courses, raw seafood, salmon, fresh-aged cheeses and white meats.

Serve at a temperature of 8-10 ° C in a white glass



Qualità  egana



FONTAURO

Merlot Reserve

Red Corbara Lake Doc

Production place:

Umbria- Lake of Corbara- Orvieto

Blend: Merlot

Altitude: 350/400 m s l m ca.

Type of Land: medium mixture, sedimentary and calcareous clay of marine origin

Breeding System: Guyot

Plant density: 3200 plants for hectar

Average age of the vines: 15 Years

Harvest: Second half of September with manual management

Yield for hectare: 60q

Production: 1.800/1.900 numbered bottles

Alcoholic fermentation: in stainless steel for 15/20 days, with maceration on the skins

Aging: in oak barrels for 15/18 months

Alcohol content: 14% vol

FEATURES: Aged for 12 months in barrique, red in color deep ruby, the nose is broad and rich, and gives intense and elegant floral and herbaceous aromas, hints of wild berries, spicy notes and balsamic and vanilla nuances. In the mouth the wine does relaxes with full body and soft tannins, enveloping the palate with elegance on notes fruity. Harmonious and persistent finish.

PAIRINGS: It goes very well with first courses complexes, red meats, roasts and game. Excellent with cheeses seasoned or spicy.

Serve at a temperature of 18 ° C in the red glass.



Qualità  egana





TUFANELLO

*Orvieto Classico Superiore Doc
late harvest*

Production place:

Umbria- Lake of Corbara- Orvieto

Blend: grechetto, malvasia, procanico

Altitude: 350 m a.s.l. approx

Type of Land: medium mixture, sedimentary and calcareous clay of marine origin

Breeding System: Guyot

Plant density: 1600 plants for hectar

Average age of the vines: 20 Years

Harvest: Second half of September by hand

Yield for hectare: 40q

Production: 400 bottles

Alcoholic fermentation: in stainless steel

Alcohol content: 12.5% vol

FEATURES: straw yellow color with greenish reflections, the nose is pleasant and fragrant with notes minerals with hints of plum, peach, broom and green apple. On the palate it is sweet, harmonious and enveloping.

PAIRINGS: it goes perfectly with dry pastries, donuts, tozzetti; but it's worth it try it with blue cheeses.

Serve at a temperature of 12-14 ° C in the dessert glass.



Qualità vegana



EXTRAVIRGIN OLIVE OIL DOP UMBRIA COLLI ORVIETANI

OLIVES

80% Moraiolo

15% Frantoio

5% Leccino

ORGANOLEPTIC ANALYSIS

Appearance: clear

Density: medium uidity

Colour: green with hints of golden yellow

Aroma: medium fruity

Taste: fruity taste, with medium bitter and spicy sensation

FEATURES: The extravirgin olive oil DOP Freddano – Colli Orvietani, is a superior category olive oil obtained directly from olives grown on the land of Tenuta di Freddano (Orvieto - Umbria).

PAIRINGS: The taste can be better appreciated raw on bruschetta, salads, soups raw fish and roasts.



Qualità  vegana

The profound conviction that only love for their work, respect for the tradition and appreciation of the terroir can determine the authenticity and quality of wine, has led us, since 1996 to embrace the method of cultivating biological agriculture: by banning the use of herbicides, chemical fertilizers and pesticides, to ensure healthier and natural wines and greater respect towards our land. A choice, this, linked to an extreme attention to quality, through the special care we devote to our vineyards, all of property: agronomic practices that promote biodiversity such as the grass nesting among the rows, the planting with the sowing of herbs and flowers, the roses planted in the head to the rows able to fix naturally the nitrogen and to favour the installation of useful insects, the natural organic fertilizations, treatments exclusively based on copper and sulphur.



Qualità  egana

Awards



Torrale

Bianco

Lago di Corbara Doc
2018 - Vermentino

87 pt - Guida Veronelli 2021

Silver Medal - Vermentino

International Wine Concourse

88 pt - Migliori Vini Italiani 2021-

Luca Maroni

BEREBENE Gambero Rosso 2022



Campo De' Massi

Rosso

Lago di Corbara DOC
2018 - Merlot

The Wine Hunter Award 2020,
Merano Wine Festival

92 pt - Migliori Vini Italiani 2021 -
Luca Maroni



Spes

Orvieto Classico Superiore DOC
2018

The Wine Hunter Award 2020,
Merano Wine Festival

89 pt - Guida Veronelli 2021

90 pt - Migliori Vini Italiani 2021 -

Luca Maroni



Fontauro

Rosso

Lago di Corbara DOC
2017 - Merlot Riserva

88 pt - Guida Oro
I Vini di Veronelli 2021

93 pt - *Annuario dei Migliori Vini
Italiani 2021*-Luca Maroni



FREDDANO

Dal 1927



Come to visit us

Stay in our farmhouse and try our tastings



FREDDANO

Dal 1927

*The connoisseur does not drink
wine but tastes its secrets*

Salvador Dali



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