

FRADÉ®

vignaioli bio





Fradé was born in 2018 from the will of the brothers Francesco and Federico to obtain genuine and excellent wines following the dictates of organic farming, using only natural substances for the defense and nourishment of their vineyards.

The name Fradé, which in the Oltrepò dialect means "brothers", is also the derived acronym of the initial parts of the proper names **FR**ancesco and Federico (**DE**de) Piaggi, young farmers and winemakers from Oltrepò Pavese.

The company is located in the natural basin of Boffenisio at a height of 300 meters above sea level. And operates on a medium-sized farm with an extension of 25 hectares, of which 9 are vineyards. The vineyards are exposed to the north, north-east, south-east, north-west and east, where they are present Chardonnay, Sauvignon, Riesling, Moscato, Pinot Nero, Barbera, Croatina, Merlot, Cabernet grapes Sauvignon and Cabernet Franc. The area is very popular and is surrounded and protected by woods.

The company is a family business, where all the steps are followed personally with love and experience, from work in the vineyards to processing and sale. A limited production is required from the vineyards, so that the plants are not stressed and that the wines made from their grapes are generous, authentic and energetic. Viticulture, strictly organic and certified, it allows to produce high quality grapes hand-harvesting in crates and selection bunches, based on the ripening curves that occur in a particular microclimate within the Boffenisio estate in the Oltrepò Pavese. In fact, it is very important to get perfectly intact grapes to the winery at right degree of ripeness. The vinification of our grapes and the subsequent refinement are followed by ours oenologist. All operations take place in a modern winery equipped with any equipment. Barricaded wines are aged in wisely sized barrels of precious wood, while classic method sparkling wines rise and evolve in the dark of a room at a temperature controlled.

The Fradé say: "We grew up in the fields, but the first time we saw Boffenisio we were seized by a sensation of warmth and intoxicated by the scents. It was late spring, the vineyards looked like a green carpet stretched out in the natural basin and the woods crowned it the slopes as if to protect the ancient fruit. We went back in the autumn, the green left the place to oxidized colors in a palette of browns, reds and yellows and scents they had changed, stabilized. Then again among a blanket of white and silent snow, then between the blooms and scents of spring, then the dream came true, in these places of beauty without respite".

DASDÒT

Oltrepò Pavese Metodo Classico Pinot Nero Pas Dosé



Denominazione di Origine Controllata e Garantita Millesimato 2019 - Classic Method

VINIFICATION

The grapes are selected and harvested manually in 16 kg boxes. After soft pressing of the grapes, the must is fermented in steel at a controlled temperature.

The base wine remains on the fine fermentation lees until the following spring when it is bottled with the liqueur de tirage to carry out the second fermentation. After at least 42 months on the yeasts, disgorgement is carried out without the addition of sugar. It is put on the market at least 9 months after disgorgement.

TASTING

Straw yellow with golden reflections, fine and persistent perlage. Elegant, complex aroma with notes of bread crust, custard and yellow fruit. Full, enveloping taste, good structure, acidity and persistence.

RECOMMENDATIONS

Dasdòt sparkling wine is excellent as an aperitif, starters, risotto, fish crudités and white meats.

GRAPE VARIETIES

Pinot Nero

PRODUCTION AREA

Province of Pavia

TYPE OF CULTIVATION

Certified Organic

ALTITUDE

300 mt

EXPOSURE

North

TYPE OF SOIL

of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

5.000 kg/ha

ALCOHOL CONTENT

12,5% Vol.

SUGAR

0 g/l

SUGGESTED SERVING

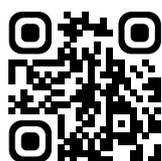
TEMPERATURE

6° - 8°C



BOXES

6 x 75cl Bottles



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NELMENTRE

VINO SPUMANTE BRUT

MARTINOTTI METHOD



VINIFICATION

Only the first phases of must, obtained by soft pressing, are used in the sparkling wine base. This is followed by cold static decanting, racking and the first fermentation at controlled temperature. Refermentation in pressurised vats gives the wine its sparkle and this is done in the spring following the harvest.

TASTING NOTES

Light straw-yellow, clear and with a good mousse. The nose is fresh with floral hints and aromas reminiscent of yellow fruit. Full and harmonious on the palate, with an appropriately acidulous balance, it can be matched harmoniously.

FOOD RECOMMENDATIONS

The “Nelmentre” sparkling wine is excellent as an aperitif and to accompany starters, risottos and fish dishes. It can accompany the entire meal.

GRAPE VARIETY

Chardonnay

PRODUCTION AREA

Province of Pavia

TYPE OF CULTIVATION

Certified organic

ALTITUDE

250 – 330 m

EXPOSURE

North-East – South-East

TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

Hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

7.000 kg/ha

ALCOHOL CONTENT

12% Vol.

SUGAR

11 g/l

SUGGESTED SERVING TEMPERATURE

6°- 8°C



BOXES

6 x 75cl Bottles



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FAGÒT

OLTREPO' PAVESE RIESLING



Denominazione di origine controllata

VINIFICATION

The ripe grapes are harvested, destemmed, softly pressed and cold macerated for a few hours with the aim of enriching the must with the characteristic primary aromas of the grapes. At the end of the maceration, the pressing separates the skins from the must, which is clarified by means of static decanting and it is fermented at a controlled temperature. The new wine, at the end of alcoholic fermentation, is transferred to and stored in steel tanks until the pre-bottling filtration.

TASTING NOTES

Straw-yellow coloured, verging on gold, with very strong, fine aromas of exotic fruit, apple and banana. The mouthfeel shows a good balance, ranging between freshness and softness, with a very elegant aromatic length. Good structure and richness of flavour.

FOOD RECOMMENDATIONS

The "fagòt" wine expresses all its qualities and distinctive personality when matched with a wild herb flavoured risotto, vegetable-based meals and all fish, shellfish and mollusc dishes. It is also excellent for aperitifs.

GRAPE VARIETY

Riesling

TYPE OF CULTIVATION

Certified organic

ALTITUDE

250 – 330 m

EXPOSURE

North-East – South-East

TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

Hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

7.000 kg/ha

AGING

6 months in steel and 2 months in bottle

ALCOHOL CONTENT

13,5% Vol.

SUGGESTED SERVING

TEMPERATURE

8° - 15°C



BOXES

6 x 75cl Bottles



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SAUVIGNON

PROVINCIA DI PAVIA



Indicazione Geografica Tipica

VINIFICATION

A careful selection of grapes precedes manual harvesting. Cold pre-maceration, lasting a few hours, extracts the aromas that will characterise the wine which will be produced. The must is then separated from the solid parts and static decanting and fermentation at controlled temperature follow. The dry wine remains on the fine lees until it is filtered and bottled.

TASTING NOTES

Straw-yellow tending to golden, intense and characteristic aromas of exotic fruit, yellow flowers and tomato leaf. The mouthfeel is dry, warm, harmonious, with a good softness due to its high alcohol content. Savoury, full-bodied and elegant, it shows the power and distinctive characteristics of the vineyard where its grapes are grown.

FOOD RECOMMENDATIONS

It is ideal to accompany vegetables, creams, purée and vegetable soups as well as salads and it is particularly suited to be paired with asparagus. It is a good match for fresh cheeses, shellfish and fish carpaccio.

GRAPE VARIETY

Sauvignon

TYPE OF CULTIVATION

Certified organic

ALTITUDE

300 m

EXPOSURE

North-East

TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

Hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

5.500 kg/ha

AGING

6 months in steel and 6 months in bottle

ALCOHOL CONTENT

13% Vol.

SUGGESTED SERVING

TEMPERATURE

8° - 15°C



BOXES

6 x 75cl Bottles



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ZEROSEI

Bonarda dell'Oltrepò Pavese



Denominazione di Origine Controllata Sparkling wine

VINIFICATION

The grapes are destemmed, pressed softly and fermented with skin contact at a controlled temperature and fermentation is stopped before the total conversion of the natural sugars into alcohol. This is followed by second fermentation in a pressurised vat to add sparkle to the wine.

TASTING NOTES

A ruby-coloured wine with purplish hues. The nose shows a grapey aroma, with intense scents of red and dark fruit. On the palate, it has good structure, pleasant tannic texture and it can age well. It is produced in the sparkling version, according to the tradition of the territory. It is a rather rustic, full-bodied, well-structured wine that is widely appreciated as it can easily be paired with typical dishes of the local cuisine.

FOOD RECOMMENDATIONS

It pairs perfectly with the traditional Oltrepò cuisine: cold meat starters, risotto with sausage, mixed boiled meat, boiled capon, cotechino, zampone, cassoeula, sausages and grilled spare ribs.

GRAPE VARIETY

Croatina

TYPE OF CULTIVATION

Certified organic

ALTITUDE

300 - 330 m

EXPOSURE

East - North East

TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

Hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

7.000 kg/ha

AGING

2 months in bottle

ALCOHOL CONTENT

13,5% Vol.

SUGAR

10 g/l

SUGGESTED SERVING TEMPERATURE

15° - 18°C



BOXES

6 x 75cl Bottles



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TRELATI

Pinot Nero dell'Oltrepò Pavese

Denominazione di Origine Controllata



VINIFICATION

The grapes are destemmed, pressed softly and fermented with skins at a controlled temperature, until all the natural sugar of the grape has been converted into alcohol. The subsequent rackings, from October to March, favour the natural decantation of the lees. Storage in stainless steel containers.

TASTING NOTES

It is a beautiful deep ruby-red, with purple highlights in the glass. The nose is fruity and youthful, with hints, in particular, of blackberries, cherries and blueberries, finishing with floral nuances of violet and subtle mint notes. On the palate, it is supple, racy, fresh-tasting, slightly tannic and medium-bodied.

FOOD RECOMMENDATIONS

Pinot Nero pairs perfectly with meat dishes, roast duck or lamb, cheeses, risottos, mushroom- and truffle-based dishes. It is also excellent to accompany fish soups and strongly flavoured fish.

GRAPE VARIETY

Pinot Nero

TYPE OF CULTIVATION

Certified organic

ALTITUDE

330 m

EXPOSURE

North – North West

TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

Hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

6.000 kg/ha

AGING

6 months in steel and 6 months in bottle

ALCOHOL CONTENT

14% Vol.

SUGGESTED SERVING

TEMPERATURE

18° - 20°C



BOXES

6 x 75cl Bottles



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BARBERA

OLTREPÒ PAVESE BARBERA



Denominazione di Origine Controllata

VINIFICATION

The grapes are harvested when they are completely ripe and are then immediately processed. Destemming is followed by fermentation with skin contact, which is continued until the correct extraction of polyphenolic substances and aromas is achieved. Once it is drawn off the lees, the new wine rests in stainless steel vats until bottling

TASTING NOTES

In the glass, it has a beautiful lively, deep ruby-red colour. The nose is refreshing, showing typical aromas of ripe red fruit, marasca cherries and ripe red flowers. On the palate, it is dry, still, full-bodied and well-orchestrated. The palate confirms the nose. As it ages in the bottle, it increases its olfactory complexity, highlighting spicy and dried fruit overtones. Full-bodied with a nice tannic weave.

FOOD RECOMMENDATIONS

Barbera is excellent paired with cold meat starters, soups and tasty pastas, game, red meats, roasted meats and piquant or hard cheeses.

GRAPE VARIETY

Barbera

TYPE OF CULTIVATION

Certified organic

ALTITUDE

300 m

EXPOSURE

North

TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

Hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

8.000 kg/ha

AGING

6 months in steel and 6 months in bottle

ALCOHOL CONTENT

14,5% Vol.

SUGGESTED SERVING

TEMPERATURE

18°- 20°C



BOXES

6 x 75cl Bottles



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BUFNÌS - RED 2019

PROVINCIA DI PAVIA



Indicazione Geografica Tipica

VINIFICATION

The grapes are harvested when they are completely ripe and are then immediately processed. Destemming is followed by fermentation with skin contact, which is continued until the correct extraction of polyphenolic substances and aromas are achieved. Once the juice is drawn off the lees and after malolactic fermentation, the new wine matures in small wooden barrels for approximately two year and another year in bottles.

TASTING NOTES

It is lovely deep, bright garnet when poured into a glass. The nose shows typical aromas of ripe red fruit, marasca cherries and dried plums. The palate is still, dry, full-bodied, well-orchestrated, showing sweetness due to its glycerol and ethanol components and the typical spicy notes of the grape variety as well as a good tannic weave. The palate confirms the nose. As the wine ages in the bottle, it increases its olfactory complexity, highlighting spicy and dried fruit overtones.

FOOD RECOMMENDATIONS

“Bufnis” is excellent paired with game, red meats, fiorentina (huge T-bone steak served in Tuscany), roasts and hard cheeses.

GRAPE VARIETY

Merlot, Cabernet Sauvignon and Cabernet Franc

TYPE OF CULTIVATION

Certified organic

ALTITUDE

350 m

EXPOSURE

East - Sud-East

TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

Hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

5.000 kg/ha

AGING

24 months in barrique and 12 months in bottle

ALCOHOL CONTENT

15% Vol.

SUGGESTED SERVING

TEMPERATURE

18° - 20°C

The label is made
of cherry wood



BOXES

6 x 75cl Bottles



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