



FRASCATI

DOC

2017



VARIETIES

Malvasia Bianca di Candia, Trebbiano.

PRODUCTION DISTRICT

Vineyards in the hills of the DOC subzone around Frascati, Monteporzio Catone, and Grottaferrata, as well as some from Montecompatri and Rome.

ALTITUDE AND ASPECT

150–400 metres above sea level.

TYPE OF SOIL

Soils of volcanic origin.

TRAINING SYSTEM

High-trained, guyot and spurred cordon.

HARVEST

From mid-September onwards.

WINEMAKING METHOD

The grapes are immediately sent to the cellar, where they are fermented off the skins, after soft crushing. The first-pressing must is cold settled and ferments at controlled temperature with inoculated yeasts. Before bottling, the new wine softens out in temperature controlled stainless steel vats with a nitrogen purge to protect against oxidation.

SENSORY PROFILE

Bright straw colour; delicate aromas of spring meadows and fruitiness, dominated by hawthorn and Golden Delicious apple. Soft fruit-forward flavour. Lively, fresh personality. Sophisticated tart, almondy background.

ABV

12,50 %

RECOMMENDED CELLARING

1–2 years.

FOOD PAIRING

Throughout the meal, especially with pasta and rice dishes, fish and white meats.

