



Anfiteatro TUSCOLANO

FRASCATI

DENOMINAZIONE DI ORIGINE CONTROLLATA
BIANCO



ORIGIN OF THE VINEYARDS

Vineyards located in the area of Frascati Doc.

GRAPE VARIETY

Malvasia di Candia and Trebbiano in the percentages allowed by the Frascati Doc.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Volcanic, rich in red earth, sand and tuff, located on hilly areas.

WINEMAKING AND MATURATION

Short maceration on the skins, soft pressing, fermentation at low temperature, and then in steel for a short time.

SENSORY ANALYSIS

Bright pale yellow. On the nose reminds pear and green apple, then elderflower, grass and white flowers. Mainly fresh and tasty, fruity and easy to drink with a long persistence.

ALCOHOL

12%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Aperitif, sea food starter, risotti, different preparations with fish, fresh spreadable cheeses.