



POGGIO
LE VOLPI



~ CANNELLINO ~

FRASCATI
DEN. DI ORIGINE CONTROLLATA E GARANTITA
BIANCO DOLCE

ORIGIN OF THE VINEYARDS

Our vineyards located in Frascati, in Colle Pisano area at 300m. on the sea level.

GRAPE VARIETY

Malvasia del Lazio, Malvasia di Candia, Trebbiano.

YIELD PER HECTARE

About 80 quintals.

VINE TRAINING SYSTEM

Spurred cordon.

SOIL

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

WINEMAKING AND MATURATION

Late harvest of the grape handpicked on the plant, prefermentative maceration at low temperature for at least 24 hours, then fermentation in wooden vat and maturation on the yeasts for not less than 12 months.

SENSORY ANALYSIS

Bright golden yellow. Intensely aromatic on the nose with pineapple, apricot and peach, lightly citrusy on a bottom of lavender and yellow rose. In the mouth is sweet but never boring, full of fruity acidity, tasty, and well balanced with a long persistence of aromatic herbs and fruit.

ALCOHOL

12,50%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

Aged cheeses especially blue, foie gras, dry pastries, or by itself.