



POGGIO
LE VOLPI



~ PEOPLE ~

FRASCATI SUPERIORE DEN. DI ORIGINE CONTROLLATA E GARANTITA BIANCO

ORIGIN OF THE VINEYARDS

Our vineyards located in Frascati.

GRAPE VARIETY

Malvasia di Candia e Trebbiano.

YIELD PER HECTARE

About 100/110 quintals.

VINE TRAINING SYSTEM

Spurred cordon.

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 on the yeasts.

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

13%.

SERVING TEMPERATURE

6/8° C.

FOOD MATCHES

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