

SANTOPARDO

FRASCATI D.O.C.



Wine type:	White wine
Grapes:	Malvasia, Trebbiano
Appellation:	Frascati DOC
Production area:	Latium, Italy
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	13% Vol.

Colour: Straw yellow colour.

Fragrance: Fresh and fruity bouquet with notes of white-flesh fruit and hints of herbs.

Taste: Delicate, harmonious with pleasant aromatic after-taste.

Pairing: It is ideal as an aperitif and with traditional Roman dishes, omelettes and white meat dishes.

VINIFICATION:

Harvest is carried out manually at the beginning of October, with careful selection of the grapes. Fermentation takes place over approximately 15 days in temperature-controlled steel tanks. Finally, the wine rests for 5 months in steel and a couple of months in the bottle.

