



Clear and brilliant yellow in color with soft shades of green, Terre dei Grifi is dry and soft, yet fresh and lively, with exotic fruit and a touch of ripe pear and almonds on the finish.

FONTANA CANDIDA TERRE DEI GRIFI FRASCATI SECCO DOC

Frascati, at the center of the Roman agricultural area of Tuscolano, has always been renowned for its wine, which is often cited in Italian literature. Fifty years ago, Fontana Candida created the "Frascatana" bottle, which became the universal symbol for Frascati wine. Today, it has been interpreted in a fresh design inspired by and named after the famous Italian Baroque sculptor Bernini, who created some of Rome's most famous fountains. The new design is quickly becoming a style icon once again, both modern and elegant.

SOIL

Volcanic, potassium rich soil.

PRODUCTION TECHNIQUE

The grapes for Terre dei Grifi, harvested between September and October, are immediately taken to the cellars, gently pressed and vinified in temperature-controlled stainless steel. After fermentation, the wine rests on its lees for 4 months to impart greater complexity, structure and bouquet. Further aging in stainless follows.

BOUQUET

Delicate fragrance of exotic fruits and citrus.

TASTE

Dry and soft, with exotic fruit and a touch of ripe pear and almonds on the finish.

FOOD PAIRING

Terre dei Grifi is ideal as an aperitif or with Caesar salads, avocado based starters, fish, veal and chicken, as well as Thai and Indian food.

ORIGIN

Hillside vineyards in the DOC zone located in the province of Lazio, Rome

VARIETIES

50% Malvasia di Candia
30% Trebbiano Toscano
10% Malvasia del Lazio
10% Greco

ANALYSIS

Alcohol	13.0% Vol
Total Acidity	5.0 g/l
Residual Sugar	3.0 g/l

SIZE(S)

750ml 0 80516 65634 2

PACK(S)

750ml 6pk