



FONTANA CANDIDA

Frascati Secco DOC
Lazio, Italy

Area of Production:

Hillside vineyards in the DOC zone located in the province of Lazio, in the communes of Frascati, Monteporzio Catone, Grottaferrata, Montecompatri and Rome.

Soil:

Volcanic, potassium rich soil.

Grape Varieties:

60% Malvasia Bianca di Candia, 30% Trebbiano Toscano, 10% Malvasia del Lazio.

Production Technique:

The grapes, harvested between September and October, are immediately taken to the cellars, vinified in temperature-controlled stainless steel and gently pressed. The wine is fermented and aged in stainless steel and then bottled under nitrogen to protect its freshness and lush fruit flavors.

Characteristics:

Color: Pale straw.

Bouquet: Delicate fragrance of wild flowers and golden delicious apples.

Taste: Dry, soft and fruit forward, with a lively taste that offers notes of peach and almonds.

Alcohol Content: 12.5%.

Total Acidity: 5.5 g/l.

Ideal as an aperitif or with salads, pasta, veal, chicken and seafood.