



FONTANA CANDIDA

Terre dei Grifi
Frascati Secco DOC
Lazio, Italy

Area of Production:

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

Soil:

Volcanic, potassium rich soil.

Grape Varieties:

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

Production Technique:

The grapes are 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.

Characteristics:

Color: Clear and brilliant yellow with soft green hues.

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.

Alcohol Content: 13%.

Total Acidity: 5 g/l.

Ideal as an aperitif or with Caesar salads, avocado based starters, fish, veal and chicken, as well as Thai and Indian food.