

FRASCATI DOC



VINEYARD & PRODUCTION INFO

Soil composition: volcanic
Training method: Guyot
Elevation: 820 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: East-West
Vines age: 10-45 years
Harvest time: late September to mid-October
First vintage: 1990
Production: 200,000 bottles



WINEMAKING & AGING

Varietal composition: 70 % Malvasia, 15% Trebbiano, 15% Greco

Fermentation

Container: stainless steel tanks

Length: 15 days

Temperature: 64 °F

Maceration

Technique: cold

Length: 24 hours

Aging

Container: 500l stainless steel tanks

Length: 2 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 12.5%

Residual sugar: 1.9 g/l

Acidity: 6.3 g/l

Dry extract: 21 g/l



FOOD PAIRINGS

Excellent aperitif that pairs well with fish and simple white-meat dishes.



TASTING NOTE

Straw yellow with green reflections.

The bouquet on the nose is delicate, with moderate fruit and blossom notes, white flowers, and a hint of honey. On the palate, it is dry, fresh, elegant, and easygoing, with a crisp finish.

PRODUCER PROFILE

Estate owned by: Pallavicini family

Winemaker: Carlo Ferrini

Total land under vine: 200 ha

Winery production: 550,000 bts

Region: Lazio (Italy)



PRINCIPE PALLAVICINI
VITICOLTORI DAL 1670

