



POGGIO
LE VOLPI



~ CANNELLINO ~

FRASCATI
DEN. DI ORIGINE CONTROLLATA E GARANTITA
BIANCO DOLCE

ORIGIN OF THE VINEYARDS

Our vineyards located in Frascati, in Colle Pisano area at 300m. on the sea level.

GRAPE VARIETY

Malvasia del Lazio, Malvasia di Candia, Trebbiano.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Red earths of volcanic origin rich in microelements.

WINEMAKING AND MATURATION

Over-ripening of the grapes on the vine and manual harvesting in small containers to preserve the integrity of the berries. Pre-fermentation cold maceration for at least 24 hours, then fermentation in wood until it stops naturally and aging on the lees for no less than 12 months.

SENSORY ANALYSIS

Bright golden yellow. Intensely aromatic on the nose with pineapple, apricot and peach, lightly citrusy on a bottom of lavender and yellow rose. In the mouth is sweet but never boring, full of fruity acidity, tasty, and well balanced with a long persistence of aromatic herbs and fruit.

ALCOHOL

12% - 12,50%.

SERVING TEMPERATURE

8/10° C.

FOOD MATCHES

Aged cheeses especially blue, foie gras, dry pastries, or by itself.

AWARDS

2016 › 4 Stars Vini Buoni d'Italia