



**POGGIO**  
**LE VOLPI**



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## ~ ASONIA ~

**FRASCATI**  
**DENOMINAZIONE DI ORIGINE CONTROLLATA**  
**METODO CLASSICO**

### **ORIGIN OF THE VINEYARDS**

Vineyards located in the area of the Doc Frascati.

### **GRAPE VARIETY**

Malvasia di Candia e del Lazio for at least 70%, other kind of grape like Bombino and Trebbiano for the 30%.

### **VINE TRAINING SYSTEM**

Spurred cordon espalier.

### **SOIL**

Volcanic lands rich in microelements.

### **WINEMAKING AND MATURATION**

Soft pressing of the grapes, subsequent fermentation in steel at low temperatures from which the sparkling base is obtained which then ages on its lees with frequent batonnage. The second fermentation takes place in ancient caves on the lees, and contact times on that can reach a maximum of 60 months before disgorgement.

### **SENSORY ANALYSIS**

Bright yellow with golden shades. Sensation of tropical fruit and winter melon, orange zest, then hazelnut, aromatic herbs and sea minerality. Smooth in the mouth, foamy and creamy, fruity and floral, sapid and fresh with a very long persistence on an almond sensation.

### **ALCOHOL**

From 12 to 13%.

### **SERVING TEMPERATURE**

4/6° C.

### **FOOD MATCHES**

Great aperitif, on seafood starter, risotti, different preparations with fish, poultry, fresh cheeses or whit all your meals.

### **AWARDS**

2012 › Golden Star Vini Buoni d'Italia