



CANTINE
VOLPETTI



FRASCATI DOC

FEUDI DEI PAPI

Grapes: Trebbiano and Malvasia.

Training System: Cordon spurred.

Vineyard density: 3,000/3,500 per hectare.

Yield: 130 q/l per hectare.

Harvest period: End of September.

Vinification: White vinification with alcoholic fermentation at controlled temperature.

Maturation: Stainless steel tanks.

Alcohol: 12% vol.

Serving temperature: 10 - 12 °C

Tasting profile: Straw-yellow colour, delicate and pleasantly fruity scent, dry and harmonious flavor.

Pairing suggestions: Starters, soups, white meats and fish dishes.