



PRIMO

FRASCATI SUPERIORE DOCG

Intense straw yellow, almost golden, it has a punctual cold and glacial nose, it is a vertical wine that smells of light and air.

Pure elegance.

Its balsamic aromas are balanced by the warmth, the body and the consistency.

ORIGIN / VINTAGE / ALCOL PERCENTAGE:

Frascati, Rome, Italy / 2021 / 13,5% vol.

VARIETAL: Malvasia del Lazio, Greco and Bombino

VINEYARD: Guyot and spurred cordon vines 25 years old on volcanic soils with prevalence of basalts, exposed to mediterranean wind. 4000 vines per hectar.

HARVEST: Middle september

FERMENTATION: Very soft pressing, selected yeasts, in temperature-controlled steel tanks (14,5-15 °C)

AGEING: Aged 4 months in steel then refined 3 months in bottle

NOSE: Intense straw yellow, almost golden, it has a punctual cold and glacial nose, it is a vertical wine that smells of light and air. Pure elegance.

CHARACTER: Its balsamic aromas are balanced by the warmth, the body and the consistency. A chalk-like minerality also make it perfect to drink throughout the meal, be it pasta or meal.

OCCASION: Best served during elegant events, or enjoyed while snuggling in front of the fireplace.

PRODUCTION: Entirely produced and bottled by Merumalia, 3.457 bottles

BOTTLE: 750 mL Tapered Bordeaux bottle

SUSTAINABILITY: Net bottle weight 500 gr, eco-friendly packaging, use of green energy (certified by Tüv Süd), energy savings in the cellar