



# PRIMO RISERVA

## FRASCATI SUPERIORE DOCG RISERVA

Golden colour that smells of iodine, amber and honey, with a fine and sophisticated sweetness that is declined in aromas of pastry, apple pie, cotton candy and a floral note of seasoned wildflowers and balsamic. Rich and full-bodied wine with a long persistency.

### ORIGIN / VINTAGE / ALCOL PERCENTAGE:

Frascati, Rome, Italy / 2019 - 14% Vol. ||| 2020 - 14,5 % Vol. ||| 2021 - 14% 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 11 months in steel then refined 3 months in bottle

**NOSE:** Golden colour that smells of iodine, amber and honey, with a fine and sophisticated sweetness that is declined in aromas of pastry, apple pie, cotton candy and a floral note of seasoned wildflowers and balsamic.

**CHARACTER:** Rich and full-bodied wine with a long persistency. It tastes smoky and earthy. A meditation wine that brings happiness as Epicurus states. Particularly structured and complex with formidable sensorial qualities, a wine to be savored slowly, to which to devote the right time and attention. Mouth is a sweet and salty bomb which starts slowly and then explodes in width without knowing borders and barriers.

**OCCASION:** To drink with those you really love.

**PRODUCTION:** Entirely produced and bottled by Merumalia, 2.170 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