

Region of Origin: The communes of Frascati, Monteporzio Catone, Grottaferrata, and partly in Montecompatri and Rome

Grapes: 50% Malvasia Bianca di Candia, 40% Trebbiano Toscano, 10% Malvasia del Lazio

Alcohol Content: 12.5%

Total Acidity: 5.5%

Sugar: 2 g/l

Dry Extract: 19 g/l

pH: 3.30

Color: Bright, pale straw



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# FONTANA CANDIDA®

## Frascati 2006

### *The Wine*

Grapes for this popular light wine were gathered between the middle of September and the end of October, then taken immediately to the cellars and vinified by the white wine method with a gentle pressing. Frascati is actually a blended combination of grapes, Malvasia and Trebbiano, and has been around since about 4 BC. The dry, clean taste of Fontana Candida Frascati makes it an easy wine to enjoy by itself or with a variety of meals.

### *Vineyard*

Parcels in the hills of the DOC zone, at between 200 and 400 meters altitude, on land in the communes of Frascati, Monteporzio Catone, Grottaferrata, and partly in Montecompatri and Rome

### *Winemaker Notes*

Generally speaking, the year proved to be excellent in Lazio. The delay of the vegetative cycle of about a week because of the winter which went on for longer than usual was, thanks to the hot and sunny months of June and July, completely regained. After the middle of August, some thunderstorms tempered the continuation of the summer session. In September the heat and fine weather returned, which assisted the ripening process. Some heavy showers toward the middle of the month caused the postponement of the start of the vintage of the white grapes, which begins at the end of September when the grapes have attained very good sugar content. The vintage then went on for almost the whole of October, thanks to the splendid weather conditions typical of “ottobrate romane” (Roman October) which further increased the accumulation of sugar in the grapes. The wines produced are perfumed, savory and with very good concentration. The average quality is high with a significant percentage excellent.

### *Aroma*

Delicate fragrance of wildflower and fruit, especially hawthorn and Golden Delicious apples

### *Taste*

Refreshing and lively in character with a dry, elegant, soft and fruity taste

### *Production*

100% cold-fermented and bottled after development in stainless steel

### *Food Suggestions*

Serve chilled with salads, pasta, veal, chicken and mild seafood dishes