

**CANTINE CONTE ZANDOTTI**



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**FRASCATI SUPERIORE DOC  
CONTE ZANDOTTI**

For this typical white wine, we resort to a careful selection of the grapes and to a modern technology of vinification, through a soft press to obtain an immediately separation of the must from the solid parts of the grapes. The must is fermented with selected yeasts, in a checked temperature to obtain a wine rich of floral perfume, of right body and harmonic. Wine of straw-coloured yellow with greenish reflex, with perfume of fruits, especially pine-apple, white peach, pear, artemisia and broom. The taste is fresh, of great balance and body, with notes of elder, rosemary, sage and almond.

**Grapes:**

Malvasia Puntinata del Lazio 70%  
Trebiano Giallo 10%  
Bombino 10%  
Greco 10%

Alcoholic Strength: 13,50 % vol.

Temperature to serve: 10 – 12 °C.