

CANTINE CONTE ZANDOTTI



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**FRASCATI CANNELLINO DOC
CONTE ZANDOTTI**

For this typical white wine, we resort to a careful selection of the grapes, to a late vintage, and to a modern technology of vinification such as a soft carbonic maceration of the grapes. There is a soft press to obtain the separation of the must from the solid parts of the grapes, and then there is a slowly fermentation in a checked temperature, to obtain a product full of bouquet, of high intensity, with a natural sugary residual such as to classify it a “sweet” wine. Wine of straw-coloured yellow with copper reflex. Perfume: intense bouquet, fruits with smell of pear, peach, acacia flowers and honey. It is agreeable, fresh, typical and balanced at the tast. Confirmation of the olfactory tones with a note of candied almond.

Grapes:

Malvasia Puntinata del Lazio 70%

Trebbiano Giallo 10%

Bombino 10%

Greco 10%

Alcoholic Strength: 11 + 3% Vol.

Temperature to serve 10 – 12 °C