



CANTINE
VOLPETTI



FRASCATI SUPERIORE DOCG LE PIANTATE

Grapes: Trebbiano, Malvasia and Greco

Training system: Cordon spurred.

Vineyard density: 4,000 per hectare.

Yield: 90 q/l per hectare.

Harvest period: End of September.

Vinification: White vinification, alcoholic fermentation with temperature control in stainless steel tanks.

Maturation: Stainless steel tanks, 2 months on fine lees.

Alcohol: 12,5% vol.

Serving temperature: 10 - 12 °C

Tasting profile: Straw-yellow colour, complex, fresh and fruity bouquet with notes of pear and banana, long and balanced flavor.

Pairing suggestions: It is ideally combined with seafood appetizers, spicy first courses and white meats. Excellent as an aperitif.