



CANTINE
VOLPETTI



ROMA DOC WHITE

Grapes: Malvasia puntinata.

Training system: Cordon spurred.

Vineyard density: 4,000 per hectare.

Yield: 90 q/l per hectare.

Harvest period: First days of September.

Vinification: Soft pressing of grapes and alcoholic fermentation at controlled temperature in stainless steel tanks.

Maturation: Stainless steel tanks with two months on fine lees.

Alcohol: 13% vol.

Serving temperature: 10 - 12 °C

Tasting profile: Straw-yellow colour, fruity and fragrant nose. Good acidity and mineral notes with a pleasant bitter finish.

Pairing suggestions: Perfect with fish starters and lightly flavoured dishes. Perfect as an aperitif wine.