



CANTINE  
**VOLPETTI**



## BIANCO IGT LAZIO

### FEUDI DEI PAPI

**Grapes:** Trebbiano and Malvasia.

**Training System:** Cordon spurred.

**Vineyard density:** 3,000/3,500 per hectare.

**Yield:** 130 ql per hectare.

**Harvest period:** In the mid-September.

**Vinification:** White vinification with alcoholic fermentation at controlled temperature.

**Maturation:** Stainless steel tanks.

**Alcohol:** 12% vol.

**Serving temperature:** 10 - 12 °C

**Tasting profile:** Straw-yellow colour, fresh and fruity scent, dry and lively flavor.

**Pairing suggestions:** Starters, white meats and fish dishes. Excellent as an aperitif.