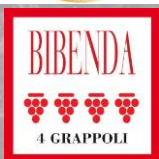




Metamorfosi frascati DOCG



Production: 15.000 bt/year. First Vintage:2018

Bottle	Vintage	ExW Price	Box	Discount
0,75 L	2019	-	6/12 bottles	-



grape varieties

Malvasia Puntinata, Bombino and Greco



vineyards & soil

Espalier, 3500 plants per Ha. Volcanic Soil



winemaking technique

5 months in steel vats on the lees - 3 months in bottle

tasting notes



Complex perfumes of white flowers and fruity aromas of peach and exotic fruits such as pineapple and lychees, with hints of Mediterranean scrub on the nose. Mineral and mouth-filling taste with a persistent nutty finish. Balanced and elegant.



serving temperature

10 - 12 C.



alcohol

13% vol.

food pairing



Fish, pasta dishes, Roman Cuisine, fried food, white meats and non-seasoned cheese.

awards



93 pt Luca Maroni *Vintage* 2019
94 pt Luca Maroni *Vintage* 2018
90 pt Veronelli *Vintage* 2019
4 Grappoli Bibenda *Vintage* 2018

