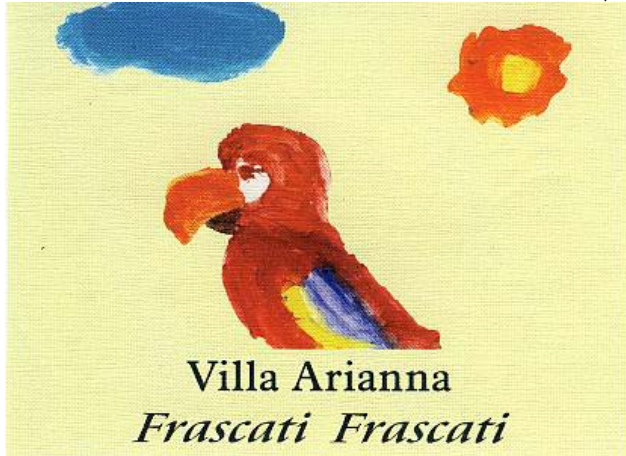


FRASCATI SUPERIORE, DOC, 2009

Villa Arianna (Cantine Colli di Catone)



Villa Arianna (Cantina di Catone)



Colli di Catone was established in 1974 and is entirely managed by Antonio Pulcini. The vineyards are located in "Castelli Romani", in the Frascati production area, just south of Rome. Antonio Pulcini is committed to growing his grapes without the use of artificial fertilizers, herbicides or pesticides.

Our label, Villa Arianna, was designed by the then 9 year old granddaughter of the owner Antonio Pulcini, who was promised a piece of candy for each bottle sold to us. Worried about Arianna's teeth, they are now in the process of working something else out...

TASTING NOTES: This crisp light wine is made to be drunk young – flavorful and soft, it is a delightful wine to sip outside on a hot summer afternoon. Or why not in front of the fire, or with a creamy fish dish as the days are cooler!

Region: Lazio

Classification: Frascati Superior DOC

Area of Production: Monte Porzio Catone (Rome).

Grape Variety: 40% Malvasia del Lazio, 40% Malvasia di Candia, 10% Trebbiano, 10% "first run juice of Chardonnay"

Soil: Volcanic, rich in potassium and phosphorous

Average Age of Vines: 20 to 30 years

Trellising System: Guyot

Spacing of the Plants: 1.5m between plants. 2.8m each row.

Production per Acre: 4.02 tons

Vinification Technique: Fermentation in controlled temperature.

Maturation: About 3 months in stainless steel.

Total Acidity: 5.20 / 5.70 g/l

Residual Sugar: 0 - 3.0 g/l

PH: 3.10 / 3.50

Alcohol: 11.5%

Total Cases Produced: 70,830

Clean, fresh, simple and fun. Perfect for pasta, grilled fish or pizza.