

EPOS

"Epic Lyric"

History and tradition of Frascati

FRASCATI

Denominazione di Origine Controllata

SUPERIORE

AREA OF PRODUCTION:

our vineyards situated in Frascati (Lazio).

VARIETY OF GRAPES:

Malvasia di Candia 50%,

Malvasia del Lazio 40%, Trebbiano 10%.

The selected grapes are harvested late.

FERMENTATION:

in 40-hl oak vats for 40 days at

controlled temperature .

MATURATION:

in vats, for 3 months on the lees .

COLOUR:

straw yellow with highlights tending

towards greenish .

BOUQUET:

intense and complex, the sweet almond notes

are exciting as they marry with an interesting

tropical bouquet (due to raising on the vine).

TASTE:

the late vintage makes it full to the palate,

soft but at the same time with excellent piquancy.

ALCOHOLIC STRENGTH BY VOLUME:

13,5 % vol.

