

## Frascati Superiore DOCG - Casale Marchese

*Casale Marchese*



### The Producer:

Frascati is possibly one of the best-known names of Italian wine. The main reasons for this being its proximity to Rome, an important market, and the consequent attention it has attracted over the centuries, being frequently referred to in literature. The town of Frascati was, for centuries, a weekend retreat for wealthy Romans; hence as early as 1450 it had over 1,000 taverns! The estate of Casale Marchese is on the hillside overlooking Rome; indeed the dome of St Peter's can be seen on a clear day. Their wines are notable for Casale Marchese's preference for using the Malvasia varietals to their full extent, despite the fact that they are difficult to grow. It was only in 1989 that the estate began to commercialise wines under its own name.

### The Wine:

Grape(s):	70% Malvasia del Lazio, 20% Trebbiano Toscano, 10% Bonvino and Bellone
Area:	From the vineyards of the estate which is near the town of Frascati itself
Vine Density:	4,200 per ha
Age of the vines:	10-15 years old. Training system: Guyot Yield:56hl/ha
Harvest:	Manual harvest in the first week of September to the beginning of August.
Vinification:	Aer crushing in membrane presses the must is clarified by centrifuge and fermented in temperature controlled vats at around 18C.
Ageing:	Kept for 6 months in stainless steel vats.

### Tasting Notes:

- A light honeyed nose and herbal undertones combine with a light and sophisticated bitterness on the finish.
- The Casale Marchese estate makes Frascati as it should be made. They only use the best clones of Malvasia, which means that Casale Marchese Frascati has an added depth and intensity that belies the reputation of this wine. A light, honeyed nose and herbal undertones combine with a subtle and sophisticated bitterness on the finish.

Code:	1040
ABV:	13,5%
Pack:	6x75cl
Vegan:	Yes
Vegetarian:	Yes
Closure:	Cork

