

Frascati Superiore DOCG 2018, De' Notari



Technical Data	
Country	Italy
Region	Lazio
Producer	De' Notari
Founded	1750
Farming	Organic
Vineyard Age	25 years
Grape Type	Trebbiano, Malvasia
Appellation	Frascati (DOCG)
Soil Type	Volcanic
Alcohol	12.5%
Residual Sugar	
Acidity	
pH	
Fermentation	Natural
Aging/Maturation	Stainless steel tanks

Producer Description

De' Notari is the “artisanal” wine brand for the Lazio based Cantine San Marco. Located in the Colli Albani hills about 15 miles south of Rome, the vineyards benefit from heavy volcanic content in the soils, consistent sun exposure through the growing season, and vineyard altitudes between 800 and 1,000 feet above sea level that promotes daily cooling and optimal diurnal temperature changes for producing very fresh tasting wines.

Tasting Notes

This is a blend of 70% Trebbiano and 30% Malvasia from vineyards south of Rome in the Frascati DOCG. Aromas include white flowers, wildflower honey, linden, and hints of cherries and ripe strawberries. . Flavors include honeydew melon and white peaches. There is medium body with perfect balance as the wine saturates your palate along with having refreshing acidity on the finish.

Food Pairings

Food pairings would include sea bass, swordfish, halibut, shrimp, clams, mussels, seafood pasta and salads, seafood and vegetable fritto misto, veal, pork, chicken, light pasta dishes, Asian pork and chicken stir fries, Asian noodle dishes and vegetable salads, and mild cheeses.