



CANTO, the Cannellino di Frascati DOCG by **Merumalia**, is a complex wine from our century-old traditions. It has intense dried fruits and tropical aromas with a nice acidity. The taste is full-bodied and elegant. **CANTO** is a blend of Malvasia del Lazio and Bombino grapes that are grown on the north side of volcanic, rocky soil (mineral rich) of Castelli Romani, respecting the nature and the environment. During maturation period, the vine fruit branches, destined for this wine, are pruned and left on the plants to dry out. In these conditions, the grape develop a noble rot (*Botrytis Cinerea*) that lends very particular sweet fragrances to our wine. After a slow fermentation, **CANTO** ages in French oak for at least 7 months and other 3 months in bottle.

VINTAGE - ALCOHOL: 2016 - 14 % Vol.

GRAPE VARIETY: Malvasia del Lazio, Bombino

VINEYARD: Espalier structure guyot and spurred cordon, > 4000 vines/ha

Average height above sea level: 190 m

Exposure: North-North West

HARVEST PERIOD: November

FERMENTATION: Gentle pressing, selected yeasts, in inox tanks at controlled temperature (14,5-15°C)

PRODUCTION: Produced & Bottled by Merumalia Soc. Agr. 1200 bottles (0,5 L)

AGEING: 7 months in barrel, 3 months in bottle

COLOUR: Golden yellow

CHARACTER: Mineral, spicy, fruity, complex

NOSE: Intense, dried fruits, honey, resin

TASTE: Smooth, balanced, long persistence

PAIRING: Aged cheese, dry pastries

SERVICE TEMPERATURE: We recommend to serve it at 8° - 10° C