



Primo, the Frascati Superiore DOCG by **Merumalia**, has intense and captivating aromas with a refreshing and persistent acidity. The taste is full-bodied and elegant, with minerality explosion. The autochthonous grapes are grown in espalier structure (guyot and spurred cordon) on the north side of volcanic, rocky soil (mineral rich) of Castelli Romani, respecting the nature and the environment. The **PRIMO** grapes production has an upper limit of 8 tons per hectare (much less than permitted). Grapes are pressed very softly in inert environment. To limit the generation of sulphites, the fermentation initiated with selected yeast, is thermally controlled in inox containers. The wine is ageing in inox and in bottle.

VINTAGE - ALCOHOL: 2017 - 14 % Vol. / 2016 - 14 % Vol

GRAPE VARIETY: Malvasia del Lazio, Greco, Bombino

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

Average height above sea level: 190 m

Exposure: North-North West

HARVEST PERIOD: September

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

PRODUCTION: Produced & Bottled by Merumalia Soc. Agr. 1000 bottles

AGEING: 4 months in inox, 3 months in bottle

COLOUR: Shining straw yellow with golden highlights

CHARACTER: Mineral, spicy, complex

NOSE: Intense, peach, pear, apple

TASTE: Salty, fresh, long persistence, almond aftertaste

PAIRING: Typical Roman dishes, white meat, salami

SERVICE TEMPERATURE: We recommend to serve it at 10° - 12° C