



TERSO the Frascati DOC by **Merumalia**, has a fresh and sapid taste with a gentle and balanced aroma. 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 **TERSO** grapes production has an upper limit of 8 tons per hectar (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 -13 % Vol. / 2016 -13,5 % Vol.

GRAPE VARIETY: Malvasia del Lazio e di Candia, Greco and Fiano

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. 7000 bottles

AGEING: 4 months in inox, 3 months in bottle

COLOUR: Shining straw yellow

CHARACTER: Fruity, mineral

NOSE: White and citrus fruit

TASTE: Fresh, sapid, balanced

PAIRING: Typical roman dishes (Amatriciana, Carbonara etc.), cooked vegetables

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