



**Primo**, the **Frascati Superiore DOCG Riserva** by **Merumalia**, on the nose has wide and involving fruity aromas. A strong, long-standing minerality pervades the mouth. The taste is full-bodied and elegant, with minerality explosion. Differently from **PRIMO**, the **RISERVA** is produced with a special selection of Malvasia del Lazio grapes that benefit of more sunny hours. The autochthonous grapes are grown on the north side of volcanic, rocky soil (mineral rich) of Castelli Romani, respecting the nature and the environment. The **PRIMO RISERVA** grapes production has an upper limit of 8 tons per hectare (much less than permitted). Grapes are pressed very softly in an 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 for at least 12 months.

**VINTAGE - ALCOHOL:** 2017 - 14,5 % Vol. / 2016 - 14,5 % 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. 3000 bottles

**AGEING:** 9 months in inox, 3 months in bottle

**COLOUR:** Shining straw yellow with greenish highlights

**CHARACTER:** Mineral, spicy, citrus fruit, complex

**NOSE:** Involving, with wide fruity aromas

**TASTE:** Strong mineral presence, and important fruity notes. Long persistence

**PAIRING:** Elaborated fish-based dishes

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