



# D'AQUINO

## Frascati

**Region:** Frascati, in Lazio, Italy.  
**Classification:** DOC  
**Area:** Volcanic soil in the heart of the *Colli Albani* (Alban Hills), south of Rome.  
**Description:**

**Color:** Golden color

**Description:** That light, delicate white wine could travel and still taste just as fresh and enjoyable. Chilly and cheerful, endowed with an intense fruity fragrance, perfect as an appetizer and with light dishes.

**Type:** Made from the traditional blend of 40% Malvasia di Candia, 30% Malvasia del Lazio.

**Taste:** It has good acidity and immortality with a long finish and a nice after-taste. On the palate it is fresh and lively with lime, orange and tart apple flavors with a subtle mineral edge.

**Aroma:** The wine has aromas and flavors of white peaches and apples. Lightly floral on the nose with hints of almond blossom.

**Alcohol:** 11.5%

**Aging:** Requires the wines to spend 12 months at the winery before commercial release.

**Food:** Light dishes, white meat and fishes, cheeses.

**Temperature:** 46.10° - 50° Fahrenheit, 8° - 10° Celsius



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### Specifications:

**Size:** 12/750 ml

**Case Dimensions:** 13" x 10" x 11.50"  
(33 x 25.40 x 33 cm)

**Case Weight:** 37 lbs. (16.60 kg)

**Case Cube:** 0.90 cu. ft. (29.42 cm<sup>3</sup>)

**Pallet Configuration:** 15 x 4 = 60 / 15 x 5 = 75

**Bottle UPC Code:** 0-82308-02011-9

**Case UPC Code:** 0-82308-92011-2

**Bottle Style:** SISSI

**40 Foot Container:** 1,155 Cases

**20 Foot Container:** 600 Cases

