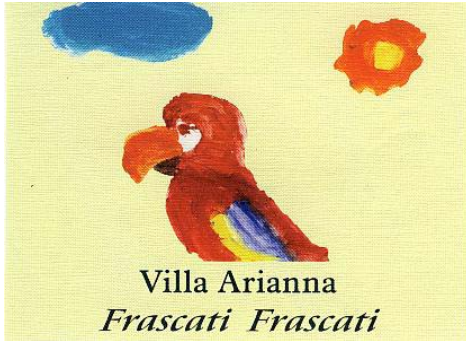


# FRASCATI SUPERIORE, DOC, 2006

Villa Arianna (Cantine Colli di Catone)

Villa Arianna (Cantina di Catone)



Colli di Catone was established in 1974 and is entirely managed by Antonio Pulcini. The vineyards are located in "Castelli Romani", in the Frascati production area, just south of Rome. Antonio Pulcini is committed to growing his grapes without the use of artificial fertilizers, herbicides or pesticides.

Our label, Villa Arianna, was designed by the 9 year old niece, Arianna, of Collie di Catone's Sales Director, Carla Pulcini. Carla thought it would be nice to explain how their family business worked to Arianna so she said - "Ari, if you make something for the company, the company has to pay you (for example: if you make a picture and I use it for a special label, I have to pay you)." Arianna said, "I don't know what I can do with the money..." She was very young, so to explain the business better, Carla said "If you make a picture for me and I sell the bottles with your picture, then you will have 1 candy for 1 bottle sold." After only 2 seconds, she said - "OK, Aunty Carla it's a deal!!!" Later, when Anne-Catherine Given who was visiting this producer, said to Carla, "If we use Arianna's label on our wine, you have to provide your niece with lots of candy." It was not a good investment for Carla. She gave away 1,440 candies for the 1,440 bottles sold to John Given Wines!!!!

**Tasting notes:** Clean, fresh, simple and fun. Perfect for pasta, grilled fish or pizza.

**Region:** Lazio

**Classification:** Frascati Superior DOC

**Area of Production:** Monte Porzio Catone (Rome).

**Grape Variety:** 40% Malvasia del Lazio, 40% Malvasia di Candia, 10% Trebbiano, 10% "first run juice of Chardonnay"

**Soil:** Volcanic, rich in potassium and phosphorous

**Average Age of Vines:** 20 to 30 years

**Trellising System:** Guyot

Spacing of the Plants: 1.5m between plants. 2.8m each row.

**Production per Acre:** 4.78 tons

**Vinification Technique:** Fermentation in controlled temperature.

**Maturation:** About 3 months in stainless steel.

**Total Acidity:** 5.20 - 5.70 g/l

**Residual Sugar:** 0 - 3 g/l

**PH:** 3.10 - 3.50

**Alcohol:** 11.5%

**Total Cases Produced:** 88,330

**Uncertified Organic Wine** (Producer states they do not use artificial fertilizers, herbicides or pesticides. While we cannot prove the veracity of this, we also have no reason to believe it is not true.)