



Principe Pallavicini

RUBILLO CESANESE IGT LAZIO

Grape varieties: *Cesanese*

Vine-training system: *4000 vines per hectare, Guyot and double Guyot trained.*

Production per hectare: *10 t*

Vineyard altitude: *250 mt*

Production area: *volcanic hills south of Rome.*

Harvest: *by hand with grapes selected in early October.*

Production method: *traditional submerged-cap fermentation on the skins with prolonged maceration.*

Ageing: *in steel*

Tasting notes: *first-rate intense ruby red with violet hues. The attractive nose has ripe fruit notes with a hint of spice. The full, warm palate is mouthfilling and well balanced.*

Food pairing: *Roman pasta dishes, red meat and medium-ripe cheese.*

Alcohol content: *12.5% vol.*

Grapes : *Cesanese (100.00%)*

LAZIO

Lazio region is a famous tourist spot and centered round Rome. The proximity of the *Tyrrhenian Sea* to the west plays an important role as the cool sea breezes temper the drier and warmer temperatures on the coast, whilst the mountainous area is subject to various macroclimates; despite being protected by the *Apennines* from the cold winds coming from the northeast. Nourishment for the grapes is provided by the lava and tufa soils that are rich in potassium. This type of soil is particularly suited to white grapes as it ensures a good balance of acidity.

