

Principe Pallavicini

AMARASCO CESANESE IGT LAZIO

Grape varieties: 100*% various Cesanese clones.*

Vine-training system: 5800 *vines per hectare, aged about 50 years, Guyot-trained.*

Production per hectare: *3·5 t after raisining.*

Vineyard altitude: *250m*

Production area: *volcanic hills south of Rome. Pebbly and somewhat chalky soil.*

Harvest: *by* hand, *with grape selection, early November.*

Production method: *raisining on the* vine *for about three weeks, to achieve a* 30% *weight reduction, followed by classic red wine vinification.*

Ageing: *12 months* in oak, *following by bottle ageing*.

Tasting notes: *deep ruby red colour with hints of garnet. The broad, ethery nose has typical notes of nutmeg, red rose and spicy* nuances. *The palate has great thrust but is balanced and mouthfilling, with a longfinish.*

Food pairing: *red meat, hard-paste cheese; also a superb meditation wine.*

Alcohol content: *14% vol.*
Grapes : Cesanese (100.00%)

Lazio

Lazio reagion 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.



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