

Principe Pallavicini

CASA ROMANA IGT LAZIO

Grape varieties: *Petit Verdot* 6o%, *Cabernet* 40%.

Vine-training system: 5000 *vines per hectare; Guyot trained.*

Production per hectare: 5 *t*

Vineyard altitude: 350 m

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

Harvest: *by hand, with grape selection, first ten days in October.*

Production method: *prolonged maceration.*

Ageing: in *barrique for about 18 months.*

Tasting notes: *deeply intense ruby red, lik e a vibrant oxblood.*

Intense excellence on the nose, where piquant notes and hints of red and black berry jam mingle *with refined spices and incense.*

A powerful balanced palate offers silky tannins and rich flavour.

Food pairing: *red meat and game.*

Alcohol content: 14% *val.*
Grapes : Petit Verdot (60.00%), Cabernet (40.00%)

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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