

PALLAVICINI

ROMA MALVASIA PUNTINATA DOC

THE "GREAT BEAUTY" OF ROME COULDN'T FIND A BETTER REPRESENTATIVE THAN THIS MALVASIA DOC ROMA PRODUCED BY THE PALLAVICINI FAMILY, ONE OF THE LEADING ITALIAN WINE PRODUCERS PRESENT IN LAZIO SINCE THE SECOND HALF OF THE 1600'S. THE NEW APPELLATION DOC ROMA, ESTABLISHED IN 2011, IS NOT ONLY A CERTIFICATION OF THE HIGH QUALITY OF THE WINES PRODUCED IN THE HILLY AREAS OF CENTRAL LAZIO, BUT ALSO A CELEBRATION OF THE ESSENTIAL ROLE OF WINE IN THE HISTORY OF ITALY DATING BACK TO THE ROMAN EMPIRE.

TASTING NOTES

Concentrated straw yellow with green gold nuances. A floral nose interwoven with first-rate notes of dried fruit. The zesty palate is well balanced and velvety.

FOOD PAIRINGS

Starters, cream of vegetable soups, white meats.

VINEYARD & PRODUCTION INFO

Vineyard location:	Castelli Romani, Roma DOC
Vineyard size:	8 Ha
Soil composition:	Volcanic
Training method:	Guyot and Cazenave
Elevation:	300m a.s.l.
Vines/hectare:	4000 Ha
Exposure:	East- West
Vine age:	10-40 years
Harvest time:	hand picking late September
First vintage:	2013
Production:	30,000 bottles

WINEMAKING & AGING

Variety composition:	100% Malvasia Puntinata del Lazio
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold Maceration
Type of aging container:	Stainless steel tanks of 50 HL
Length of aging:	5 months sur lie
Length of bottle aging:	1 months

TECHNICAL DATA

Alcohol:	13 %
Residual sugar:	5 g/L
Acidity:	6,7 g/L
Dry extract:	25 g/L

PRODUCER PROFILE

Estate owned by:	Pallavicini Family
Winemaker:	Carlo Ferrini
Total land under vine:	200 hectares
Total winery production:	550,000 bottles/year
Region:	Lazio



SCORES & INFO



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