



PRINCIPE PALLAVICINI

# STILLATO PASSITO MALVASIA PUNTINATA LAZIO IGT



## WINE DESCRIPTION

This wine is obtained from 100% Malvasia Puntinata del Lazio, which is dried on the vines for about 30 days before being manually harvested. The name is taken from the Italian verb "stillare", which means to pour something drop by drop. It recalls the tradition of sweet wines consumed in Italy during Easter celebrations.

## TASTING NOTES

Precious golden yellow color. Dry peach and apricot, ripe tropical fruits explode on the nose, with hints of vanilla and honey. On the palate it is marvellously balanced between acidity and sweetness. A fresh creamy sip with a long finish reminiscent of dry figs and dates.

## FOOD PAIRING

Ideal with desserts, such as cookies and jam tarts, with aged and blue cheeses or in contraposition with truffle recipes.

## VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	IGT Lazio
Vineyard size:	3 h
Soil composition:	Volcanic
Training method:	Guyot
Elevation:	300 m a.s.l.
Vines/hectare:	4000
Exposure:	East-west
Age:	30 years
Harvest time:	Hand picking/late October
First vintage:	1996
Production:	12,000 bottles

## WINEMAKING & AGING

Varietal composition:	100% Malvasia puntinata del Lazio
Fermentation container:	Stainless - steel tanks
Maceration technique:	Cold/24 hours
Malolactic fermentation:	Yes, in stainless - steel tanks
Type of aging container:	Stainless - steel tanks of 20 Hl
Length of aging before bottle:	4/5 months
Length of bottle aging:	1 month

## PRODUCER PROFILE

Estate owned by: Pallavicini Family  
Winemaker: Carlo Ferrini  
Total acreage of vine: 200  
Winery Production: 550.000 bottles  
Region: Lazio

## ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	210 g/L
Acidity:	7,30 g/L
Dry extract:	30 g/L

