



PRINCIPE PALLAVICINI



PRODUCER PROFILE

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

POGGIO VERDE FRASCATI SUPERIORE DOCG

WINE DESCRIPTION

The grapes destined for this premium blend are harvested in mid-September. Harvesting is done in the early morning and all grapes are transported to the winery in boxes with dry ice in order to preserve each varietal's delicate aromas. Once in the winery, the grapes are macerated at low temperatures in the absence of oxygen in order to achieve an optimal extraction of their unique aromas. The distinct nose of this blend is emphasized by the presence of Malvasia del Lazio, a spotted version of Malvasia that has adapted itself to this terroir over the centuries and features a more prominent structure and minerality.

TASTING NOTES

Bright straw yellow color with green reflections. Broad and intense nose with notes of blossoms, citrus and tropical fruit. On the palate it is full, well- rounded, soft with lingering fruity and fresh aftertaste.

FOOD PAIRING

Ideal with first courses, shellfish, white meat and fresh cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation: Frascati DOCG
Vineyard size: 10 Ha
Soil composition: Volcanic
Training method: Guyot and Cazenave
Elevation: 250 m a.s.l.
Vines/hectare: 4000
Exposure: East-west
Age: 10-40 years
Harvest time: Hand picking/Mid September
First vintage: 2000
Production: 50,000 bottles

WINEMAKING & AGING

Varietal composition: 70% Malvasia del Lazio,
30% Greco/Grechetto
Fermentation container: Stainless - steel tanks/ 20 days at 16° C
Maceration technique: Cold/24 hours
Type of aging container: Stainless - steel tanks of 100 HI
Length of aging before bottle: 4/5 months "sur lie"
Length of bottle aging: 1 month

ANALYTICAL DATA

Alcohol: 13 %
Residual sugar: 2.1 g/L
Acidity: 6,40 g/L
Dry extract: 23 g/L

