



PRINCIPE PALLAVICINI



PRODUCER PROFILE

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

Malvasia Puntinata ROMA DOC

WINE DESCRIPTION

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 PAIRING

Starters, cream of vegetable soups, white meats.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	DOC Roma
Vineyard size:	8 h
Soil composition:	Volcanic
Training method:	Guyot and traditional cazenave
Elevation:	300 m a.s.l.
Vines/hectare:	4000
Exposure:	East-west
Age:	10- 40 years
Harvest time:	Hand picking/late September
First vintage:	2013
Production:	30,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Malvasia puntinata del Lazio
Fermentation container:	Stainless - steel tanks/20 days at 16° C
Maceration technique:	Cold
Length of maceration:	24 hours
Type of aging container:	Stainless - steel tanks of 50 HI
Length of aging before bottle:	“Sur lie” for 4/5 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	13%
Residual sugar:	5 g/L
Acidity:	6,70 g/L
Dry extract:	25 g/L

