



PRINCIPE PALLAVICINI



PRODUCER PROFILE

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

SYRAH Lazio IGT

WINE DESCRIPTION

Principe Pallavicini dedicates 35 acres of its Cerveteri property to the cultivation of red varietals. This Syrah is crafted from young vineyards that have been planted after 1995. Careful selection takes place during manual harvest in late September. The selected grapes are transported to the winery in refrigerated trucks in order to preserve the fruit's bright aromas. Vinification then takes place using a special strain of yeast that the Pallavicini family developed with the assistance of the University of Milan and the University of Bologna.

TASTING NOTES

Deep ruby red color. Intense and ample bouquet on the nose with aromas of dark cherry fruit, blackberry, spices, tobacco and chocolate. Dry, warm, rich, full-bodied on the palate with velvety tannins and a fresh lingering finish.

FOOD PAIRING

Ideal with various cuisines; pairs well with braised meat, charcuterie, stews, salumi and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	Montetosto
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	110 m a.s.l.
Vines/hectare:	5500
Exposure:	South west; South east
Age:	12 years
Harvest time:	Hand picking/Late September
First vintage:	2006
Production:	50,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Syrah
Fermentation container:	Stainless - steel tanks/ 10 days at 26° C
Maceration technique:	On the skins for 10 days
Type of aging container:	French oak tonneaux of 500 L
Length of aging before bottle:	6 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	1.8 g/L
Acidity:	6.2 g/L
Dry extract:	31 g/L

