



PRINCIPE PALLAVICINI



PRODUCER PROFILE

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

CASA ROMANA Rosso Lazio IGT

WINE DESCRIPTION

This wine is made with 60% Petit Verdot and 40% Cabernet Sauvignon. The result is a complex and structured wine with aromas of ripe blackberry, bush, Mediterranean scrub, together with spicy notes of anise, sandalwood and cocoa. Casa Romana means "Roman house". This bordeaux blend's name is inspired by the baroque Renaissance palace of the noble Pallavicini family.

TASTING NOTES

Deeply intense ruby red. Intense and complex bouquet on the nose with piquant notes and hints of red and blackberry jam mingled with refined spices and incense. On the palate it is rich, powerful, well - balanced with silky tannins and a long mineral finish.

FOOD PAIRING

Perfect with red meat, game, and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard name:	Pasolina
Vineyard location:	Volcanic hills of south Rome
Soil composition:	Pebbly and somewhat chalky
Training method:	Guyot
Elevation:	350 m a.s.l.
Vines/hectare:	5000
Exposure:	South west; South east
Age:	15 years
Harvest time:	Hand picking/Beg. October
First vintage:	2004
Production:	10,000 bottles

WINEMAKING & AGING

Varietal composition:	60% Petit Verdot 40% Cabernet Sauvignon
Fermentation container:	Stainless - steel tanks/ 12 days at 28° C
Maceration technique:	On the skins for 12 days
Type of aging container:	French oak tonneaux of 500 L
Length of aging before bottle:	18 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	1.8 g/L
Acidity:	6.4 g/L
Dry extract:	30 g/L

