



PRINCIPE PALLAVICINI



### PRODUCER PROFILE

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

## AMARASCO Cesanese Lazio IGT

### WINE DESCRIPTION

The Amarasco Principe Pallavicini represents a gem in the wine scenario from Lazio and the most famous area of the Castelli Romani. The name Amarasco refers to the typical aromas of the Cesanese grape variety, the violetta flower and sour cherry, also called "amarasco" in Italian.

### TASTING NOTES

Deep ruby red colour with hints of garnet. The broad, ethery nose has typical notes of nutmeg, red rose and spicy nuances. The palate has great thrust but is balanced and mouthfilling, with a long finish.

### FOOD PAIRING

Red meat, hard-paste cheese; also a superb meditation wine.

### VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	IGT Lazio
Vineyard size:	3 h
Soil composition:	Volcanic
Training method:	Guyot
Elevation:	250 m a.s.l.
Vines/hectare:	5800
Exposure:	East-west
Age:	60 years
Harvest time:	Hand picking/late October
First vintage:	1999
Production:	20,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Cesanese
Fermentation container:	Stainless - steel tanks/ 12 days at 26° C
Maceration technique:	Frequent delestage
Length of maceration:	12 days
Type of aging container:	French oak tonneaux of 500 L
Length of aging before bottle:	12 months
Length of bottle aging:	6 months

### ANALYTICAL DATA

Alcohol:	13,50 %
Residual sugar:	2,4 g/L
Acidity:	6,20 g/L
Dry extract:	30 g/L

