



PRINCIPE PALLAVICINI Poggio Verde Frascati Superiore DOC

Lazio

Owner: Pallavicini Family

Website: www.vinipallavicini.com

Winemaker: Carlo Ferrini

Type: White

Varietals: 50% Malvasia di Candia, 20% Malvasia del Lazio, 20% Greco & Grechetto,
10% Trebbiano Toscano

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 microclimate 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.

Vineyard Location: Municipality of Roma

Orientation: East-West

Elevation: 985 ft

Vines Planted: 1992-2002

Trellising: Guyot and Cazenave

Vines/Acre: 1,620

Yield/Acre: 28-32 ql

Soil: Medium, calcareous volcanic soil with good structure

Vinification

Cryo-maceration and gentle pressing; free-run juices are skin fermented at low temperatures

Aging Process

Aged on lees for 4-5 months, assisted by micro-oxygenation

Tasting Notes

Color: Bright, brilliant straw yellow

Bouquet: Broad and intense nose with notes of blossoms and tropical fruit

Flavor: Full, soft palate with lingering aftertaste

Pairings: Suitable for first courses, shellfish, white meats and fresh cheeses

Alcohol Content: 13.5%

Serving Temperature: 54°F

Production: 100,000 bottles

