

POGGIO VERDE

FRASCATI SUPERIORE DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Soil composition: volcanic
Training method: Guyot
Elevation: 820 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: East-West
Vines age: 10-40 years
Harvest time: mid September
First vintage: 2000
Production: 50,000 bottles



WINEMAKING & AGING

Varietal composition: 70% Malvasia, 30% Greco
Fermentation

Container: stainless steel tanks

Maceration

Technique: cold

Length: 24 hours

Aging

Container: stainless steel tanks

Length: 5 months sur lie

In bottle: 1 month



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 2.1 g/l
Acidity: 6.4 g/l
Dry extract: 23 g/l



FOOD PAIRINGS

Ideal with first courses, shellfish, white meat and fresh cheeses.



TASTING NOTE

Bright straw yellow color with green reflections.
Broad and intense nose with notes of blossoms, citrus and tropical fruit.
On the palate it is full, well- rounded, soft with lingering fruity and fresh aftertaste.

PRODUCER PROFILE

Estate owned by: Pallavicini family

Winemaker: Carlo Ferrini

Total land under vine: 200 ha

Winery production: 550,000 bts

Region: Lazio (Italy)



PRINCIPE PALLAVICINI
VITICOLTORI DAL 1670

