

PALLAVICINI

CASA ROMANA ROSSO LAZIO IGT

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 PAIRINGS

Perfect with red meat, game, and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	South Rome
Green status:	Sustainable
Soil composition:	Pebbly and somewhat chalky
Training method:	Guyot
Elevation:	350m a.s.l.
Vines/hectare:	5000 Ha
Exposure:	South West/ South East
Vine age:	15 years
Harvest time:	Beginning of October
First vintage:	2004
Production:	10,000 bottles

WINEMAKING & AGING

Variety composition:	60% Petit Verdot 40% Cab Sauv
Fermentation container:	Stainless steel tanks
Maceration technique:	On the skin for 12days
Type of aging container:	French Oak tonneaux 500L
Length of aging:	18 months
Length of bottle aging:	6 months

TECHNICAL DATA

Alcohol:	13,5 %
Residual sugar:	1,8 g/L
Acidity:	6,4 g/L
Dry extract:	30 g/L

PRODUCER PROFILE

Estate owned by:	Pallavicini Family
Winemaker:	Carlo Ferrini
Total land under vine:	200 hectares
Total winery production:	550,000 bottles/year
Region:	Lazio



SCORES & INFO



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