



PRINCIPE PALLAVICINI



PRODUCER PROFILE

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

FRASCATI DOC

WINE DESCRIPTION

This traditional blend has played a role in the history of Lazio, going back over 1,000 years. The Pallavicini family upholds this singular tradition, crafting a thoughtful Frascati that celebrates the bright nose of this wine. The grapes are hand-harvested using a careful selection process, from late September through late October. No expense is spared to preserve the delicate perfumes of the varietals as they travel to the winery in refrigerated trucks. Malvasia di Candia gives the final wine rustic tones and its full color, while Malvasia del Lazio, or Malvasia Puntinata, lends harmonious notes and rich aromas to the final wine. Bombino, Trebbiano and Greco round out the blend with a refreshing acidity.

TASTING NOTES

Straw yellow color with green reflections. The bouquet on the nose is delicate with moderate fruit and blossom, white flowers, and a hint of honey. On the palate it is dry, fresh, elegant, easy going with a crispy finish.

FOOD PAIRING

Excellent aperitif; pairs well with fish and simple white meat dishes.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Frascati DOC
Vineyard size:	Different vineyards of 1-6 Ha
Soil composition:	Volcanic
Training method:	Guyot
Elevation:	250 m a.s.l.
Vines/hectare:	4000
Exposure:	East-west
Age:	10-45 years
Harvest time:	Hand picking/late September to Mid October
First vintage:	1990
Production:	200,000 bottles

WINEMAKING & AGING

Varietal composition:	Malvasia 70%, Trebbiano 15%, Greco 15%
Fermentation container:	Stainless - steel tanks/ 15 days at 18° C
Maceration technique:	Cold/24 hours
Type of aging container:	Stainless - steel tanks of 500 L

Length of aging before bottle:	2 months
Length of bottle aging:	1 month

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	1.9 g/L
Acidity:	6,30 g/L
Dry extac	21 g/L

