



Tenuta Principe Alberico



TENUTA PRINCIPE ALBERICO

Alberico Rosso
Lazio I.G.T.

REGION

Lazio

VARIETY

Merlot, Cabernet Sauvignon

Alcohol content 13% Vol.

Vinification: The grapes harvested by hand at different times, are selected in the field at the time of harvest and then on a sorting mat and immediately destemmed. Alcoholic fermentation has place in concrete tanks with a truncated cone shape where, in order to preserve the aromas, the temperature is constantly checked. The technology applied to the tanks allows you to carry out pumping over and punching down, which are important for extracting the color from the skins. The wines they are aged separately in 16 H oak barrels for a variable period between 12 and 18 months. Constant tasting and monitoring, they suggest the right moment for blending the wines that give life to the Alberico Rosso; after bottling, refinement continues in the bottle for 2 years.

Historical data: The Alberico Rosso derives from the Historic Vineyard of the "Tenuta Principe Alberico", located in the Park of the Appia Antica, a few minutes from the Eternal City. Eight rows of Merlot and Cabernet Sauvignon implanted in the heart of the historic estate.

TASTING NOTES

Ruby red in color, the nose is intense, and complex, dominated by hints of ripe red fruit and jam, small notes of chocolate and hot spices. On the palate it is warm, soft, round and savory. It is a full-bodied wine, robust with a mineral vein, typical of volcanic soils of the Roman countryside.