



Tenuta Principe Alberico

Alberico Bianco
Lazio I.G.T.

REGION

Lazio

VARIETY

Semillon

Alcohol content 13% Vol.

VINIFICATION: The grapes are hand-picked and selected on a sorting mat: the crushed grapes, following a cooling, undergo a soft pressing and the must obtained after decanting static, is sent to fermentation in steel tanks. Indigenous yeasts carry on alcoholic fermentation and during this phase, the temperature is controlled to preserve the aromatic component that will be made more complex by aging in 16 Hl oak barrels, within which the Semillon ends the alcoholic fermentation. After the first transfer post fermentation, the Alberico Bianco undergoes a further passage in barrique. After bottling, the wine continues its refinement in the bottle for the following 18 months.

HISTORICAL DATA The Alberico Bianco comes from the rediscovery of a historic Semillon vineyard located nearby of the Estate, made available by a family friend who allowed us, after an important recovery intervention, to give life to this wine. The characteristics of the Semillon that in this area seems to have found excellent adaptability, are even more enhanced by the soils of volcanic origin that give the wine acidity, flavor and minerality, guaranteeing longevity, elegance and great personality.

TASTING NOTES

Bright yellow in color, with greenish tones. Toasted notes emerge on the nose fruit of aging in barriques, citrus and exotic fruits, buttery sensations and vanilla. On the palate, it is soft, savory, fresh, long and persistent. The Semillon seems to have found in these lands an optimum that allows him to express his best peculiarity giving us a wine with good acidity and strong personality.



TENUTA PRINCIPE ALBERICO