



Tenuta Principe Alberico



TENUTA PRINCIPE ALBERICO

Appia Antica 400 Lazio Rosso IGT

REGION

Lazio

VARIETY

Merlot, Cabernet Sauvignon, Cabernet Franc

Alcohol content 13% Vol.

Vinification: As every year, the best grapes are selected in the field during the harvest and before pressing on the sorting table, eliminating the immature and possibly diseased berries that have escaped during the harvest. The musts ferment in the truncated cone-shaped concrete tanks, a controlled temperature to regulate fermentation dynamics and preserve aromas and perfumes. Aging takes place in traditional large oak barrels of 16 and 31 Hl for a period variable between 6 and 8 months in which the wine is constantly monitored and tasted on a regular basis and adjust to check its evolution. Finally, it is assembled with percentages of the three grape varieties different from year to year based on the intrinsic characteristics resulting from the process vinification, maturation ends in steel tanks until bottling, which took place in the spring of 2018

TASTING NOTES

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