



Tenuta Principe Alberico



TENUTA PRINCIPE ALBERICO

Appia Antica 400 Lazio Bianco I.G.T.

REGION

Lazio

VARIETY

Semillon and Malvasia of Lazio

ALCOHOL CONTENT: 12.5% Vol.

VINIFICATION: The grapes are harvested by hand at different times and selected again on a carpet of sorting; then the masses are softly pressed and immediately cooled. The musts like this obtained, after a static decantation, and fermentation begins in steel tanks at a controlled temperature. Indigenous yeasts carry on the alcoholic fermentation and during this phase controls the temperature to preserve the aromatic component. Afterward refinement in steel (about 3 months before bottling), the wines kept separately, they are assembled just before bottling, thus ensuring an evolution ideal of primary and secondary aromas.

HISTORICAL DATA: Appia Antica 400 Bianco comes from the blend of Semillon and Malvasia del Lazio, the historical vine of Lazio, here Malvasia is also called "Puntinata" for characteristic spots on the berries. Its fragility and low yield, although framed as unwanted features that have led to its abandonment in recent decades, have been revalued thanks to quality viticulture and today they guarantee exciting productions. Semillon gives elegance and personality to this wine, making it suitable for any meal.

TASTING NOTES

The wine is brilliant, with a beautiful straw yellow color. Consistent on the nose, very intense, complex, with fruity notes of pear and citrus, exotic and floral fruit. On the palate it is dry, fresh, rightly acid with a typical flavor and minerality of the territory, persistent in the mouth, intense, harmonious and elegant. The Semillon finds in these volcanic territories a very particular personality that it allows to best express its mineral and fresh characteristics.