

Area vineyards: hills of Castel San Pietro Terme (BO) in the wine estate "VILLA POGGIOLO".

Vinification: il Principe owes its original personality to the grapes accurately selected from noble vine varieties such as Sangiovese, Merlot and Barbera. It's produced with the carbonic maceration technique: whole clusters of grapes, intact and ripe, are put in stainless steel vats in an environment saturated with carbon dioxide. During this time the intracellular fermentation takes place, room temperature, in order to extract the most delicate aromatic substances present in the skin. After a few days the grapes get softly pressed and the must is left fermenting at a controlled temperature, subsequently separated from the lees and left to age in stainless steel vats for a short period of time at the end of which it's ready to be bottled.

Organoleptic properties: the first flavour of autumn. The brilliant ruby red colour, suggests its lively and perky personality. Fragrant, fresh and fruity bouquet with a supple and well balanced flavour.

Serving suggestions: it's a young wine, unique for its freshness and its fruity aromas. The ideal pairing would be with chestnut based dishes. It goes very well also with fresh or dry mushrooms and artichoke based dishes.

