

PALLIANUM
LAGO DI CORBARA DOC
CABERNET SAUVIGNON



Corbara, antico porto fluviale di Pagliano

PALLIANUM

2020



CASTELLO DI
CORBARA®

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The grapes for our Lago di Corbara DOC Cabernet Sauvignon are selected solely from the excellent Ponticello vineyard, located nearby the winery's headquarters. The plot, adjacent to the stripe of land on which the Tiber river used to flow in Roman times, is composed of alluvial soil - an ideal substratum to allow a most authentic expression of this variety's characteristics.

NAME OF THE VINEYARD: Ponticello (higher area)

TYPE OF SOIL: The vines are located at an altitude of 116 metres above sea level and grow on a soil of alluvial origin, characterised by a strong presence of mineral particles and pebbles. The south/south-easterly exposure blesses this location with plenty of sunshine, to ensure the grapes' perfect ripeness year after year.

GRAPE VARIETY: 100% Cabernet Sauvignon

VINIFICATION, MATURATION, BOTTLE-AGEING: Once brought to the wine cellar, fermentation of the grapes takes place into stainless steel tanks at a controlled temperature of 25° to 28°C for 12 to 15 days. During this phase, the "punching down" technique is used. Thereafter, the wine is transferred to small French oak barrels, where it develops for 12 months. Finally, the time comes for bottle-aging in our thermoregulated cellars, a phase that lasts for 5 to 6 months.

SENSORY EVALUATION: The colour is intense ruby red with flashes of violet, and the nose is extremely varied, with hints of red berries and ripe plum, herbaceous nuances, and aromas of tobacco and vanilla. The full and round taste, rich in soft tannins, envelopes the palate and lingers pleasantly on the tongue.

FOOD PAIRING: At its finest when enjoyed with grilled meat, roasts, juicy dishes, or aged cheese.