



# Pancarpo

[From the Greek 'Pan' (πᾶν) and 'Carpo' (καρπός), meaning "all the fruits"]

Type

**Lazio IGP Rosso**

Color

**Intense ruby red**

Grapes

**Cabernet Sauvignon,  
Petit Verdot, Merlot**

Vinification

**Fermented with submerged cap**

Bottle size

**750 cc**

Aging

**In French oak barrels (1000 liters)**

Production area

**Le Ferriere**

Pairings

**Red and juicy meats, aged cheeses**

Soil

**Clayey with little sand**

Tasting notes

**On the nose, it is intense, distinctly fruity with aromas of plums, cherries, and berries, accompanied by spicy notes of tobacco, leather, and nutmeg. On the palate, it is savory, full-bodied, with appropriate acidity and tannins balanced by polyalcohols. It finishes with the persistent return of fleshy fruit.**

Training system

**Espalier (guyot)**

Planting density

**4000 vines/Ha**

Harvest

**September 25 – October 10**

