



TRAPATRICE Peschio

s.m. [from the late medieval Latin *pesclus*, from which also a dialect form *peschio* meaning "rock"]

Type

Lazio IGP Rosso

Grapes

Cabernet Sauvignon, Petit Verdot

Bottle size

750 cc

Production area

Le Ferriere

Soil

Clayey with little sand

Training system

Espalier (guyot)

Planting density

4000 vines/Ha

Harvest

September 25 – September 30

Color

Dark ruby red

Vinification

Bosio system

Aging

**In 10hl French oak barrels
(36 months)**

Pairings

**Game, marinated meats, and
skewers with pepper**

Tasting notes

The nose is intense and persistent, with clear notes of forest fruits, plums, and sour cherries. It is slightly spicy, with hints of vanilla, black pepper, and finally, chocolate.

On the palate, it is warm, full-bodied, with the smoothness of polyalcohols balancing the hardness of the acids and tannins. It is quite savory, harmonious, and ready. The aromatic persistence is intense and fairly long.

