Il Principe
2024

In the heart of the Alcamo hills, the red grapes express all the power of undergrowth aromas of currants and ripe blackberries, dressing themselves in intense violet colors.

BLEND DI UVE ROSSE AUTOCTONE/
DOP SICILIA BIO //
PATTIPICCOLO - ALCAMO

TRAINING
Production Area- Alcamo (TP)
Location of the vineyards- Pattipiccolo
Grape Vareties - blend of native red grapes
Exposition- north, north east
Altitude - 250 e 300 meters above the sea level
Soil type - moderate fine texture
Planting year - 1998
Planting density vine per hectare - 4500
Training system - vertical trellis
Pruning - guyot 5 buds
Yield per plant (kg) - 2,06
Harvest period - september
Harvest system - manual in 15 kg cases

VINIFICATION
Press - soft pressing
Maceration of skins in days -8-10
Fermentation equipment - steel fermenters
Fermentation temperature in°C 22 - 24
Duration of the fermentation in days 8
Malolactic fermentation - yes
Maturation in steel vessels 6 months
Ageing in wood: 5 months in 50 hl cask
Bottling perios - 3 months

OENOCHEMICAL CHARACTERISTIC
Alcohol % by 13%
Residual sugar: 3,8 g/l

Nutritional Values
Energia (E) per 100 ml:
319 kj / 76 Kcal
Allergy Advice: Contains Suphites

Disposal information
Bottle: glass GL71
Aluminum capsule ALU41
Cork Stopper FOR51

VINTAGE 2024
The 2024 harvest began on August 16th. Scarce rainfall and limited water reserves in the vineyards, combined with an early-starting summer with high temperatures, accelerated the vine's phenological phases. We observed early budbreak, followed by equally early flowering and veraison. These factors made it necessary to advance the harvest and led us to prefer the cooler morning hours for picking.
The hot climate, on the other hand, created conditions hostile to disease development with a total absence of powdery mildew or downy mildew. At Pattipiccolo, the use of emergency irrigation partially mitigated the effects of the drought.
Yields were lower than in 2023 but quality was preserved. The grapes arrived at the winery in optimal and healthy condition.

ORGANOLEPTIC CHARACTERISTIC
Colour - intense red colour with violet nuances
Bouquet - refined scents of cherries, black currant and ripe fruits
Flavour - round and persistant

Certification: Organic
Biologico, IT - Bio - 007

LABEL
In the heart of the Alcamo hills, red grapes are used in blends to create an intense, soft, regal wine. Hence the origin of the name of our product: the Prince. And just like for a prince, the earth, represented on the label by a serpentine line of dots turning brown, joins to create, above the sinuous hill, a three-pointed crown.

It pairs with meat main courses and aged cheeses

Ideal service temperature
16 °C

First Vintage
2020

RALLO family wine
I Classici

RALLO 1961

CAMPAIGN FINANCED ACCORDING TO EU REG NO. 2021/2115
MINISTERO DELL'AGRICOLTURA DELLA SOVRANITÀ ALIMENTARE E DELLE FORESTE