

Principe Pallavicini

FRASCATI DOC - SUPERIORE

Grape varieties: *Malvasia di Candia 50%, Malvasia del Lazio* 30%,*Trebbiano Toscano* 20%.

Vine-training system: *2500·3000 vines per hectare, Cazenave and Guyot trained.*

Production per hectare: *10t*

Vineyard altitude: *average of* 200m

Production area: *Frascati* DOC *zone of the Municipality of Rome.*

Harvest: *by hand and mechanical, late Septemberto* 20 *October.*

Production method: *traditional off the-skins fermentation, with temperature control of the*must.

Ageing: *about two months in steel.*

Tasting notes: *straw yellow with green reflections.* A *delicate nose with moderate fruit and blossom. The palate* is *dry, fresh, elegantand appealing.*

Food pairing: *excellentas an aperitif and with fish.*

Alcohol content: 12.5%*val.*
Grapes : Malvasia di Candia (50.00%), Malvasia del Lazio (30.00%), Trebbiano Toscano (20.00%)

Lazio

Lazio reagion is a famous tourist spot and centered round Rome. The proximity of the *Tyrrhenian Sea* to the west plays an important role as the cool sea breezes temper the drier and warmer temperatures on the coast, whilst the mountainous area is subject to various macroclimates;despite being protected by the *Apennines* from the cold winds coming from the northeast. Nourishment for the grapes is provided by the lava and tufa soils that are rich in potassium. This type of soil is particularly suited to white grapes as it ensures a good balance of acidity.



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