

Principe Pallavicini

LA GIARA IGT LAZIO

Grape varieties: 100% *Malvasia del Lazio, also known as Malvasia Puntinata.*

Vine-training system: 4000 *vines per hectare, Cazenave and Grryot trained.*

Production per hectare: *10 t*

Vineyard altitude: 300 mt

Production area: *volcanic hills south of Rome.*

Harvest: *by hand with grape selection* in late *September, for super-ripe fruit, late October.*

Production method: *short maceration on the* skins.

Ageing: *contact on lees for 4-5 months, assisted by micro oxygenation.*

Tasting notes: *concentrated straw yellow with green gold nuances. A flora/nose interwoven with first rate notes of dried fruit. The zesty palate is well balanced and velvety.*

Food pairing: *starters, cream of vegetable soups, white meats.*

Alcohol content:*13%vol.*
Grapes : Malvasia Puntinata del Lazio (100.00%)

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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