

Principe Pallavicini

POGGIO VERDE DOC

Grape varieties: *Malvasia di Candia 50% ; Malvasia del Lazio* 20% ; *Trebbiano Toscano 10% ; Greco e Grechetto* 20%.

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

Production per hectare: *7-8 t*

Vineyard altitude: *average of 300 mt*

Production area:
deep volcanic terrain in the Frascati DOC zone of the Municipality of Rome.

Harvest: 10-20 *September. Only by hand and early in the day. Great attention to selecting fruit at the right moment of ripeness.*

Production method: *low-temperature skin fermentation and gentle grape pressing, using on first-pressing* must.

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

Tasting notes: *bright, brilliant straw yellow, with great breadth and intensity,* on *distinctive notes of blossom and tropical* fruit.

*The full palate*is *warm and soft, lingering nicely.*

Foodpairi*ng: first cottrses, shellfish and fresh cheeses.*

Alcohol content: 13.5 % *vol.*
Grapes : Malvasia di Candia (50.00%), Malvasia del Lazio (20.00%), Trebbiano Toscano (10.00%), Grechetto and Greco (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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