

Principe Pallavicini

RUBILLO CESANESE IGT LAZIO

Grape varieties: *Cesanese*

Vine-training system: *4000 vines perhectare,Guyot and doubleGuyot trained.*

Production per hectare: *10 t*

Vineyard altitude: *250 mt*

Production area: *volcanichills south of Rome.*

Harvest:*by hand with grapes selected in early October.*

Production merhod: *traditional submerged-cap fermentation on the skins with prolonged maceration.*

Ageing: *in steel*

Tasting notes:*first-rate intense ruby red with violet hues. The attractive* nose *has ripe fruit notes with a hintof spice.The full,warm palate is mouthfilling*and *well balanced.*

Food pairing: *Roman pasta dishes, red meat and medium-ripe cheese.*

Alcohol content:*12.5% vol.*
Grapes : Cesanese (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.



ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong