

Principe Pallavicini

SYRAH IGT LAZIO

Grape varieties:*Syrah*

Vine-training system: 5500*vines perhectare;Guyot trained.*

Production per hectare:*8.5 t*

Vineyard altitude: *gentle coastal hillsat 100* m *asl.*

Production area: *Montetosto, on the Maremma coast, typified by very stony, medium-textured chalky soil.*

Harvest: *late September; picked by hand and carefully selected.*

Production method: *classicred-wine vinification at 26°C for8-10days; prolonged maceration.*

Ageing: *six monthsin tonneau, followed by a few months in thebottle.*

Tasting notes: *intense, brightruby red. The nose hasappealingnotes of wide rose and spice.*

The palateis fresh and lively. with several tangy, piquantencores

me1ging nicely with the alcohol and tannins.

Food pairing: *soft-paste andmedium-ripe cheeses,charcuterie and stews.*

Alcohol content: *13%vol.*
Grapes : Shiraz (Syrah) (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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