



Principe Pallavicini

SYRAH IGT LAZIO

Grape varieties: Syrah

Vine-training system: 5500 vines per hectare; Guyot trained.

Production per hectare: 8.5 t

Vineyard altitude: gentle coastal hills at 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: classic red-wine vinification at 26°C for 8-10 days; prolonged maceration.

Ageing: six months in tonneau, followed by a few months in the bottle.

Tasting notes: intense, bright ruby red. The nose has appealing notes of wide rose and spice.

The palate is fresh and lively, with several tangy, piquant notes.

It goes nicely with the alcohol and tannins.

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

Alcohol content: 13% vol.

Grapes: Shiraz (Syrah) (100.00%)

LAZIO

Lazio region is a famous tourist spot and centered around 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.

