

Principe Pallavicini

MOROELLO IGT LAZIO

Grape varieties: *6o% Merlot, 40% Sangiovese grosso.*

Vine-training system: *6ooo/7ooo vines per hectare ; Guyot trained.*

Production per hectare: *4-4.5 t*

Vineyard altitude: *average of 300* mt

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

Harvest: *late September-early October; picked by hand and carefully selected*

Production method: *classic prolonged maceration.*

Ageing: *barrique and tonneau for one year ; six months in the bottle.*

Tasting notes: *well-defined intense ruby red with violet nuances ; distinctive wild rose, wild strawberry and forest fruits on the nose.The palate* is *austere, with a thrust supported by robust yet truly elegant tannins. Perfectly balanced by softness and colour.*

Food pairing: *red meat and ripe cheeses.*

Alcohol content: 14% *val.*
Grapes : Sangiovese Grosso (40.00%), Merlot (60.00%)

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