



Morrone 2018

The Alois 2018 Pallagrello Bianco Morrone is born in a vineyard site in an area of Pontelatone called Morrone della Monica. The vines are 15 years old and planted at a moderate 300 meters in altitude on calcareous clay soils. This white wine sees a 30-day fermentation period and ages in both stainless steel (or about two-thirds of the total does) and small oak barrel for nine months. Production is 6,600 bottles. The results are mid-weight and slightly waxy in texture with plenty of ripe apricot, pear and orchard fruit.