

LACRIMA QUERCIANTICA

DI MORRO D.O.C. SUPERIORE



PRODUCTION AREA

Company owned vineyards located in the district of San Marcello-Ancona.

ALTITUDE

100-150 m a.s.l.

SOIL

Mainly clay.

VARIETY

Lacrima di Morro d'Alba 100%.

PLANT DENSITY

500 plants per hectare.

TRAINING SYSTEM

Cordon trained and spur pruned.

YIELD PER HECTARE AND PER VINE

75 quintals / 1.5 kgs approx.

FIRST VINTAGE

2007.

HARVEST

Generally in September. The grapes are hand picked with an additional selection prior to the pressing.

VINIFICATION

After being destemmed, the grapes are placed in stainless steel tanks at a controlled temperature. Maceration on skins lasts for approximately 20 days at a temperature of 20 C in order to preserve the fruity and floral nuances of the variety.



SIGHT

Intense ruby red with violet hues.



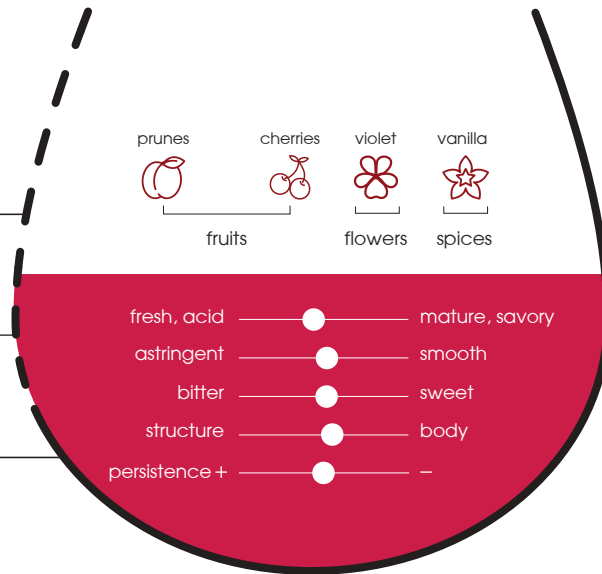
SMELL

Elegant scents of cherry, violet, geranium, rose and cut grass.



TASTE

Full-bodied, lingering and dry mouthfeel with a harmonious, well-balanced tannic structure. The total recall of the bouquet makes it immediately pleasant and enjoyable.



INFOGRAPHIC MADE ON THE DATA OF CERTIFIED SENSORIAL ANALYSIS ISO PERFORMED BY:



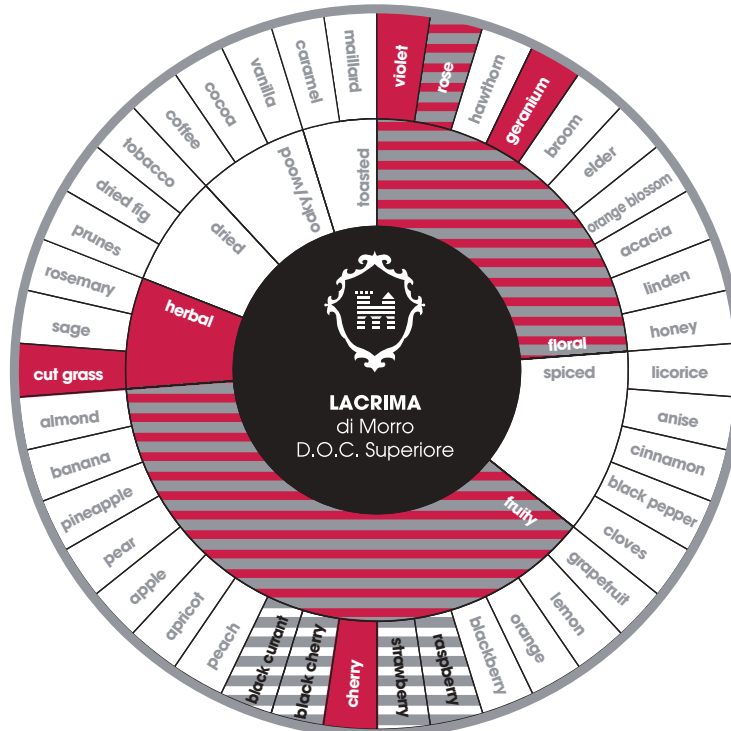
TYPICAL CHARACTERISTICS

Sensorial Analysis of representative wines **Lacrima di Morro D.O.C. Superiore**

DISTINCTIVE CHARACTERISTICS

Sensorial Analysis of the wine **QUERCIANTICA LACRIMA di Morro D.O.C. Superiore Velenosi**

TYPICAL AND DISTINCTIVE CHARACTERISTICS



Conclusions

LACRIMA QUERCIANTICA

is characterized by a strong floral and vegetal bouquet and a less complex fruity note compared to the typical characteristics.



1/03/2019