



## PODERE SANTA LUCIA

### Lacrima di morro d'alba - Vigna le cantarelle



**Grape:** 100% Black Lacrima.

**Vineyard:** Santa Lucia di Monte San Vito - An - Marche.

**Area:** 2.5 acres.

**Stems per acre:** 2,000.

**Structure:** 2.50 x 0.80 m.

**Altitude:** 492 feet above sea level.

**Exposure:** South.

**Breeding:** Espalier with spurred cordon.

**Age of the vines:** Five years old.

**Productivity per acre:** Two tons per acre.

**Soil:** Clayey – sandy – by nature calcareous.

**Harvesting:** Last 10 days of September- first week of October –hand-picked in small cases.

**Vinification:** Pre-fermenting maceration, fermentation and maceration with controlled temperatures, post-fermenting maceration for 6-7 days.

**Ripening:** Aged in barrels for 12-14 months.

**Refinement:** In bottle for at least 3 months.

**Alcohol:** 13.5 % vol.

#### **Organoleptic examination:**

**Color:** Typical ruby.

**Smell:** Clean and elegant with scent of red berries but mainly of rose petals, (main feature of the grapevine). Spice scents of pepper, cloves and cinnamon.

**Taste:** Typical tannins but not aggressive—they do not become bitter or astringent—silky and with depth.

#### **Food Combinations:**

Grilled lamb, grilled white meats, chicken with peppers, rabbit.

To be served at: 60°-62°F.