



PODERE SANTA LUCIA



Marche Rosato

Grape: 100% Black Lacrima.

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

Area: 7.5 acres

Stems per acre: 5,000.

Structure: 2.50 x 0.80 m.

Altitude: 492 feet above sea level.

Exposure: South.

Breeding: Espalier with spurred cordon.

Age of the vines: 4 years old.

Productivity per acre: 5,670 pounds per acre.

Soil: Clayey – sandy.

Harvesting: September 20 – 30 hand-picked in small cases.

Vinification: Short maceration and/or draining, fermentation at 60° - 62° F in heat controlled tubs.

Refinement: For a few months over fine lees and later stabilizing of color.

Alcohol: 12 % vol.

Organoleptic examination:

Color: Dark pink with a purple nuance.

Smell: Prevailing scent of small red berries completed by green apple, banana and roses.

Taste: Typical of rosé wines: slightly green with a nice freshness linked to the acidity; good persistence; light.

Food Combinations:

Lasagna, pizza, tagliatelle with tomato sauce, chicken, lightly fried fish and vegetables.

To be served at: 53° F.