



## PODERE SANTA LUCIA

### Lacrima di morro d'alba



**Grape:** 100% Black Lacrima.

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

**Area:** 10 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:** 4 years old.

**Productivity per acre:** 5,670 pounds per acre

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

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

**Vinification:** Pre-fermenting maceration for 4/5 days, 20 day fermentation and maceration with controlled temperatures, post-fermenting maceration.

**Ripening:** Ripening in steel tubs and briefly in barrels.

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

**Alcohol:** 13 % vol.

### **Organoleptic examination:**

**Color:** Typical ruby with bluish tones.

**Smell:** Clean and elegant nose with scent of red berries, rose petals, and elegant spice scents.

**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.