

MAROTTI CAMPI



RUBICO LACRIMA DI MORRO D'ALBA DOC



TECHNICAL SPECIFICATIONS

Appellation: Lacrima di Morro d'Alba D.O.C.

Production area: Morro d'Alba (AN) - ITALY

Grapes: Lacrima;

Soil: Mixed mostly clay

Exposition: South / South-East;

Altitude: 180 mt. a.s.l.

Training system: Guyot;

Vine density: 3.450 vines/hectare

Harvest: Mid September hand harvested in small crates

Vinification: 10% whole-cluster fermentation with carbonic maceration, 90% classic fermentation on skins in stainless steel

Ageing: 6 months in stainless steel vessels, 2 months in bottle.

WINE ANALYSIS

Alcohol: 13% vol.; **Total acid:** 5,00; **Ph:** 3,30; **Sugars:** 2 g/l

TASTING NOTES

Intense ruby red with violet reflections.

Aromas of rose, violets, geranium, myrtle and cinnamon.

Fresh and fruity on the palate, dry and velvety with balsamic notes, medium body and good acidity, pleasantly tannic.

Serving temperature 18°C approx. with elaborated first courses, roasted white meat, cold meat, grilled fish or fish soup.