

MAROTTI CAMPI



XYRIS

MOSTO DI UVE PARZIALMENTE FERMENTATO



TECHNICAL SPECIFICATIONS

Appellation: Mosto parzialmente fermentato di uve.

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: Early september hand harvested in small crates

Vinification: Cold Maceration without alcoholic fermentation

Prise de mousse: Charmat method fermentation of the must

WINE ANALYSIS

Alcohol: 6,5% vol.; **Total acid:** 5,00; **Ph:** 3,30; **Sugars:** 130 g/l

TASTING NOTES

Bright ruby red color. Soft, velvety mousse with violet reflections.

Aromas of violets, roses and undergrowth. Sweet, harmonic and fresh, with hints of black cherry and currant.

Serving temperature 14 C° approx. with dry cakes, almond paste cookies fruit or as aperitif.