



**L U C C H E T T I**

NAME OF THE WINE: ***FIORE***

APPELLATION: ***LACRIMA DI MORRO D'ALBA DOC***

FIRST YEAR OF PRODUCTION : ***1991***

GRAPE VARIETIES: ***LACRIMA 100%***

EXPOSURE: ***SOUTHEAST***

ALTITUDE: ***180/220 metres(590/755 feet )m.a.s.l.***

SOIL CHARACTERISTICS: ***MEDIUM DENSITY QUITE CLAYEY***

TRAINING SYSTEM: ***GUYOT BRANCHED PRUNING***

DENSITY OF THE VINEYARDS: ***4000 VINES/HECTARE ( 9880 VINES/ACRE)***

AVERAGE AGE OF THE VINES: ***20/25 YEARS***

YIELD PER HECTARE: ***9000 KG***

HARVEST: ***HAND HARVEST LATE SEPTEMBER***

VINIFICATION: ***DE-STEMMED AND SOFT PRESSED***

FERMENTATION: ***IN TEMPERATURE CONTROLLED STAINLESS STEEL TANKS WITH DAILY PUMP***

***OVERS WITH INDIGENOUS YEAST***

FERMENTATION AND MACERATION LENGTH: ***14 DAYS***

MALOLACTIC FERMENTATION: ***TOOK PLACE NATURALLY***

AGEING: ***3 MONTHS IN STAINLESS STEEL TANKS, 3 MONTHS IN BOTTLE***

**L U C C H E T T I**

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