



L U C C H E T T I

NAME OF THE WINE: ***GUARDENGO***

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

FIRST YEAR OF PRODUCTION : ***1997***

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

EXPOSURE: ***SOUTH***

ALTITUDE: ***160 metres (525 feet)m.a.s.l.***

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

TRAINING SYSTEM: ***OLD VINES SYLVOZ, NEW VINES GUYOT BRANCHED PRUNING***

DENSITY OF THE VINEYARDS: ***OLD VINES ABOUT 1500 VINES/HECTARE (3705 VINES/ACRE); NEW VINES ABOUT 5000 VINES/HECTARE (112350 VINES/ACRE)***

AVERAGE AGE OF THE VINES: ***40 YEARS***

YIELD PER HECTARE: ***6500 KG***

HARVEST: ***HAND HARVEST OF SELECTED GRAPES IN END OF OCTOBER***

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

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

FERMENTATION AND MACERATION LENGTH: ***30 DAYS***

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

AGEING: ***6 MONTHS IN CEMENT VITRIFIED TANKS, 6 MONTHS IN BOTTLE***

L U C C H E T T I

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