



L U C C H E T T I

NAME OF THE WINE: **MARIASOLE**

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

FIRST YEAR OF PRODUCTION : **2007**

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: **5000 VINES/HECTARE (12350 VINES/ACRE)**

AVERAGE AGE OF THE VINES: **30 YEARS**

YIELD PER HECTARE: **6000 KG**

HARVEST: **HAND HARVEST OF SELECTED GRAPES IN END OF OCTOBER, 50% OF THE GRAPES ARE SELECTED FOR NATURAL SEMI-DRYING PROCES**

VINIFICATION: **DE-STEMMED**

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, 2 YEARS IN BOTTLE**

L U C C H E T T I

Via Santa Maria del Fiore, 17
60030 Morro d'Alba AN
Tel +39 0731 63 314
Fax +39 0731 63 314
Email info@mariolucchetti.it

www.mariolucchetti.it