

NAME OF THE WINE: SIRIA

APPELLATION: TRADITIONAL METHOD

FIRST VINTAGE YEAR OF PRODUCTION: 2020

GRAPE VARIETIES: VERDICCHIO 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: 4400 VINES/HECTARE (10868 VINES/ACRE)

AVERAGE AGE OF THE VINES: 25 YEARS

YIELD PER HECTARE: 9000 KG

HARVEST: HAND HARVEST END OF AUGUST

VINIFICATION: SOFT PRESSING OF WHOLE GRAPES

FERMENTATION: TEMPERATURE CONTROLLED IN CEMENT TANKS

FERMENTATION LENGTH: 8 DAYS

REFERMENTATION: SECOND FERMENTATION TAKES PLACE IN THE BOTTLE

CONTACT LENGTH WITH THE LEES: 30 MONTHS

MALOLACTIC FERMENTATION: NOT TAKEN PLACE

AGEING AFTER DISGORGEMENT: 6 MONTHS IN BOTTLE

LUCC HETTI

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