

NAME OF THE WINE: SPECIAL

APPELLATION: SPARKLING ROSE' WINE

FIRST VINTAGE YEAR OF PRODUCTION: 2013

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: 3500 VINES/HECTARE (8645 VINES/ACRE)

AVERAGE AGE OF THE VINES: 15 YEARS

YIELD PER HECTARE: 9000 KG

HARVEST: HAND HARVEST EARLY SEPTEMBER

VINIFICATION: SOFT PRESSING OF WHOLE GRAPES

FERMENTATION: TEMPERATURE CONTROLLED IN STAINLESS STEEL TANKS

REFERMENTATION: SECOND FERMENTATION TAKES PLACE IN THE BOTTLE WITHOUT

DEGORGEMENT DURING SPRING SEASON

MALOLACTIC FERMENTATION: NOT TAKEN PLACE

AGEING: 6 MONTHS IN BOTTLE

LUCCHETTI

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