



L U C C H E T T I

NAME OF THE DRINK: ***SOUR CHERRY***

NAME: ***FLAVORED DRINK BASED ON WINE AND SOUR CHERRIES***

FIRST YEAR OF PRODUCTION: ***2004***

TYPE OF FRUIT: ***CHERRIES AND LACRIMA GRAPES***

HARVESTING OF CHERRIES: ***MANUAL AT THE BEGINNING OF JULY***

MACERATION OF CHERRIES: ***IN GLASS CARIANS WITH SUGAR FOR A MONTH OF MACERATION***

GRAPE HARVEST: ***MANUAL HARVEST OF SELECTED BUNCHES CARRIED OUT TOWARDS THE BEGINNING OF OCTOBER***

VINIFICATION: ***SOFT PRESSING OF THE DESTEMMED GRAPES***

FERMENTATION: ***FERMENTATION CARRIED OUT BY INDIGENOUS YEASTS IN STAINLESS STEEL AT CONTROLLED TEMPERATURE WITH DAILY REPLACEMENTS AND ADDING THE CHERRIES MACERATE MID-WAY OF FERMENTATION***

MALO-LACTIC FERMENTATION: ***CARRIED OUT NATURALLY***

METHOD AND DURATION OF AGEING: ***PERMANENCE IN VITRIFIED CONCRETE TANKS FOR 6 MONTHS AND IN BOTTLES FOR 3 MONTHS***

L U C C H E T T I

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