



ORGIOLO

LACRIMA DI MORRO D'ALBA DOC SUPERIORE



TECHNICAL SPECIFICATIONS

Appellation: Lacrima di Morro d'Alba D.O.C. Superiore

Production area: Morro d'Alba (AN) - ITALY

Grapes: Lacrima

Soil: Mixed mostly clay

Exposition: South / South-East;

Altitude: 180 mt. a.s.l.

Training system: Guyot;

Vine density: 3.450 vines/hectare

Harvest: Late September hand harvested in small crates

Vinification: Soft crushing, maceratin on the skins for approx. 10 days, fermented in stainless steel.

Ageing: 12 months in small used french oak barrels, aged 6 months in bottle

WINE ANALYSIS

Alcohol: 13,5% vol.; **Total acid:** 5,50; **Ph:** 3,60; **Sugars:** 2 g/l

TASTING NOTES

Intense ruby red with violet reflections. Aromas of rose, blackberry, pink pepper and juniper berries, with hints of oriental spices.

Nicely fruity and spicy on the palate, with smooth tannins, long velvety finish.

Serving temperature 18°C approx. with elaborated first courses, duck breast, turkey, roasted meat, lamb, pork and rabbit.