



NAME OF THE WINE: **LACRIMA**

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

FIRST YEAR OF PRODUCTION : **1991**

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**

DENSITY OF THE VINEYARDS: **3500 VINES/HECTARE ( 1416 VINES/ACRE)**

AVERAGE AGE OF THE VINES: **15/20 YEARS**

YIELD PER HECTARE: **9000 KG**

HARVEST: **HAND HARVEST LATE SEPTEMBER**

VINIFICATION: **DE-STEMMED AND SOFT PRESSED**

FERMENTATION: **IN TEMPERATURE CONTROLLED STAINLESS STEEL TANKS WITH DAILY PUMP OVERS**

FERMENTATION AND MACERATION LENGTH: **14 DAYS**

MALOLACTIC FERMENTATION: **TOOK PLACE NATURALLY**

AGEING: **3 MONTHS IN STAINLESS STEEL TANKS, 3 MONTHS IN BOTTLE**