

# Lucchetti "Lo Special"

#lucchettispecialwines

## TECHNICAL INFORMATION

### SPUMANTE BRUT ROSATO

VINTAGE: NV

SIZE: 750ml

BLEND: 100% Lacrima



DATE OF HARVEST: September 20-30

METHOD OF HARVEST: Hand harvested (manual)

AGE OF VINES: 25 years

METHOD OF PRESSING: Light pressing with horizontal bladder press

FERMENTATION TECHNIQUES: Cold maceration (17-19°C) with cultured yeast

LENGTH OF MACERATION: 2-3 days

FERMENTATION VESSEL: Stainless steel

MALOLACTIC FERMENTATION: None

AGING TIME: 6 months on fine lees

BOTTLES PRODUCED: 6,000

ALCOHOL: 12.0%

RESIDUAL SUGAR: 7 g/l

TASTING NOTES: Bright and vibrant, with aromatic white peach, strawberry and floral notes.

Full, rich mouth feel with clean and crisp acidity on the finish. Dry.

