



Mazzola



vinwine brands

Mazzola Sangvineto Lacrima di Morro d'Alba



Grape Variety Lacrima di Morro d'Alba 100%

Vineyard Location Vineyard "Fontenuovo" Senigallia (AN), Marche 1,000 meters from the Adriatic Sea

Soil Clay and limestone

Training System Guyot

Vine Density 4,600 vines per hectare

Yield Per Hectare 6,900 kg. per hectare

Vineyard Size 5 hectares

Annual Production 2,000 bottles / year

Harvest Hand harvested in mid-September in crates

Vinification Cold maceration to extract aromas and color, fermentation in stainless steel tank using the "Ganimede" method at a controlled temperature. Indigenous yeasts

Aging 12 months in steel tanks on fine lees with continuous batonnage. It ages for 12 months in the bottle

Alcohol Vol 13.0%

Color Intense ruby red with purple hints

Aroma Intense bouquet of red and black fruits as well as powerful spicy notes

Taste Red fruit and oranges, spicy notes, medium-body, very enveloping and ample in the mouth, easy to drink

Food Pairing Excellent with any roasted meat dishes and charcuterie

Serving Temperature 16° C. / 60° F

Type Of Cork Natural cork

Bottle Size (L) 0.75

