



## Nerium 2017

### Lacrima di Morro D'Alba DOC

Name inspired by the natural flora of our soils Marche (in particular from the Oleander - Family: Apocinaceae. Species: Nerium - Oleander L.), is made from a selection of grapes from the Roncitelli area within the DOC.

VINE VARIETY: Lacrima 100%

AREA OF PRODUCTION: Marche - Roncitelli village area

HARVEST: Manual harvest that takes place in the period from the middle to the end of September.

VINIFICATION: The grapes are destalked and gently pressed, then undergo maceration for a maximum of eight days in steel fermentation vats. As soon as the alcoholic fermentation is finished, the wine starts the malolactic fermentation. It is then aged in steel for about seven months. Three months in bottle completes the ageing process.

COLOR: Ruby red with violet hues.

BOUQUET: Pleasant hints of violets and berries.

TASTE: Delicate, fresh, soft and pleasantly tannic. Aftertaste in harmony with the scents of berries.

PAIRINGS: Ideal for aperitif with cold cuts. It pairs well with pasta and meat dishes, especially when particularly aromatic and rich in flavor. Top chef combines it with some creative fish dishes.

#### Tech Data:

- |                      |      |                   |
|----------------------|------|-------------------|
| • Alc:               | 12.5 | %vol              |
| • Total dry extract: | 32.3 | g/l               |
| • Total Acidity:     | 4.90 | g/l tartaric acid |
| • Residual sugar:    | 1.9  | g/l               |

