



**QUERCIA NTICA**  
Lacrima di Morro d'Alba DOC

**FIRST VINTAGE:** 2007.

**PRODUCTION AREA:** Company owned vineyards located in the district of San Marcello-Ancona.

**VARIETY:** Lacrima di Morro d'Alba 100%.

**ALTITUDE:** 100-150 m a.s.l.

**SOIL:** Mainly clay.

**TRAINING SYSTEM:** Cordon trained and spur pruned.

**PLANT DENSITY:** 5000 plants per hectare.

**YIELD PER HECTARE:** 110 quintals approx.

**YIELD PER VINE:** 2 kgs approx.

**HARVEST:** Generally mid-September. Picked and placed in small cases. The grapes are then taken to the winery where they are vinified after an additional careful selection.

**VINIFICATION:** After being destemmed, the grapes are placed in small stainless steel fermenting tanks where they ferment at a controlled temperature. The maceration on skins lasts for approximately 20 days with a daily virtually closed pumping over so as to preserve the fruity and floral scents which characterize this variety.\*



**SIGHT**

Intense ruby red with violet hues.



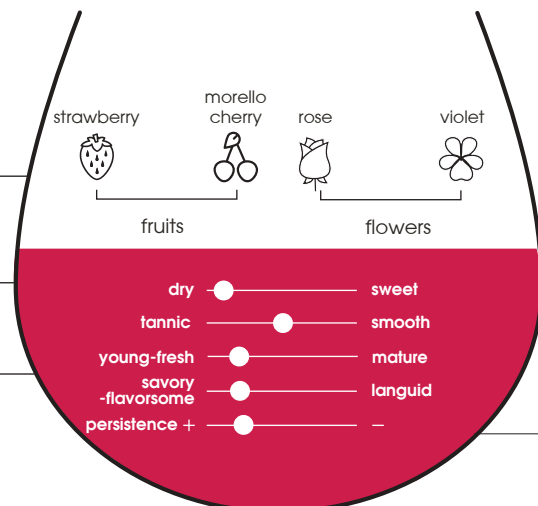
**SMELL**

A particularly rich suite of aromas. Intense fruity scents of strawberry and morello cherries along with floral nuances of violet and rosebuds.



**TASTE**

A supple sip reveals a rounded, lingering richness of flavor. Succulent with a mild tannin content and a dominant smoothness, all in harmony with the bouquet.



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\*contains sulphites