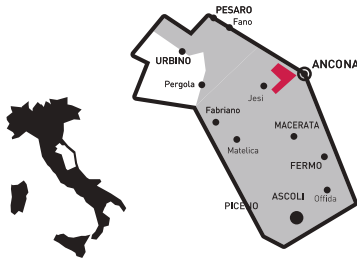


# LACRIMA QUERCIANTICA

DI MORRO D.O.C. SUPERIORE



## PRODUCTION AREA

Company owned vineyards located in the district of San Marcello-Ancona.

## ALTITUDE

100-150 m a.s.l.

## SOIL

Mainly clay.

## VARIETY

Lacrima di Morro d'Alba 100%.

## PLANT DENSITY

500 plants per hectare.

## TRAINING SYSTEM

Cordon trained and spur pruned.

## YIELD PER HECTARE AND PER VINE

75 quintals / 1.5 kgs approx.

## FIRST VINTAGE

2007.

## HARVEST

Generally in September. The grapes are hand picked with an additional selection prior to the pressing.

## VINIFICATION

After being destemmed, the grapes are placed in stainless steel tanks at a controlled temperature. Maceration on skins lasts for approximately 20 days at a temperature of 20 C in order to preserve the fruity and floral nuances of the variety.\*

\*contains sulphites



## SIGHT

Intense ruby red with violet hues.



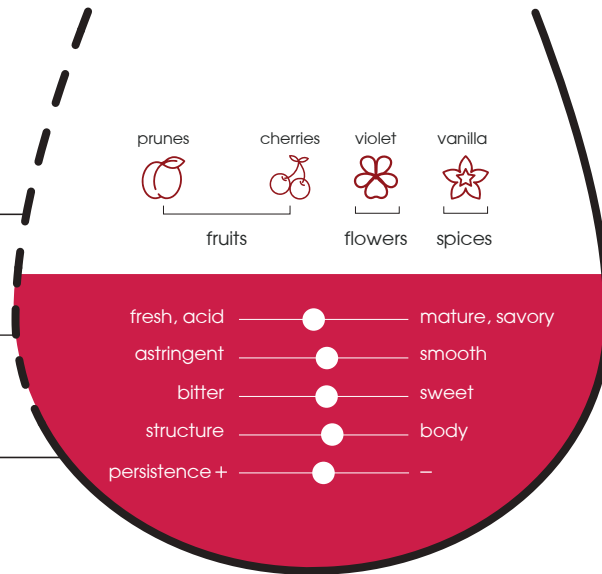
## SMELL

Elegant scents of cherry, violet, geranium, rose and cut grass.



## TASTE

Full-bodied, lingering and dry mouthfeel with a harmonious, well-balanced tannic structure. The total recall of the bouquet makes it immediately pleasant and enjoyable.



INFOGRAPHIC MADE ON THE DATA OF CERTIFIED SENSORIAL ANALYSIS ISO PERFORMED BY:



CIAS INNOVATION  
CENTRO ITALIANO DI ANALISI SENSORIALE



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**TYPICAL**  
CHARACTERISTICS

Sensorial Analysis of representative wines  
**Lacrima di Morro D.O.C. Superiore**



**DISTINCTIVE**  
CHARACTERISTICS

Sensorial Analysis of the wine  
**QUERCIANTICA LACRIMA di Morro D.O.C. Superiore Velenosi**

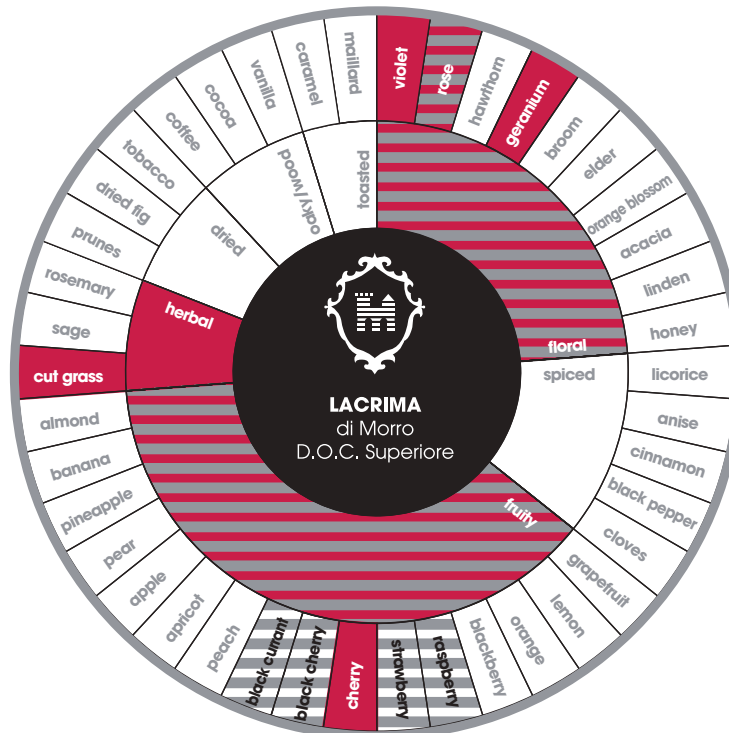


**TYPICAL AND DISTINCTIVE**  
CHARACTERISTICS

## Conclusions

### LACRIMA QUERCIANTICA

is characterized by a strong floral and vegetal bouquet and a less complex fruity note compared to the typical characteristics.



1/03/2019



VELENOSI

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