



## Amaranto del Pozzo Buono

Lacrima di Morro d'Alba D.O.C. Passito

The grapes of lacrima di Morro d'Alba, that come from our vineyards, are selected and harvested in appropriate crates. Then they are placed for 2 months in particular and dry rooms. Here the conditions of temperature and humidity allow the grapes to become slowly dry. After this process, the grapes are made into wine in a pure manner.

This is a sweet wine with an intense and persistente body, with scents of roses violets and nature jam. It is a good accompaniment for bitter chocolate and dry cakes.

<b>Varieties:</b>	Lacrima di Morro d'Alba 100%.
<b>Production area:</b>	Territory of Morro d'Alba (Ancona-Marche).
<b>Soil:</b>	Mixed, mostly clay.
<b>Altitude:</b>	180 m. s. l. m.
<b>Exposure:</b>	South.
<b>Training system:</b>	Double gujo.
<b>Vine spacing:</b>	2.600 piante / ha
<b>Harvest:</b>	Hand harvested in crates.
<b>Vinification:</b>	Grapes become slowly dry in particular rooms for 2 months, classic maceration with the skins temperature controlled for 20 days.
<b>Ageing:</b>	In steel vats.
<b>Grape yield:</b>	50 - 60 Q di uva ad ha.
<b>Characteristics:</b>	Colour: Intense ruby red with purple reflections. Bouquet: Very intense with notes of rose, violet and berries evolved into mature cherries jam with hints of toasted. Taste: Very soft, intense and persistent body of a pleasant sweetness, clean and dry.
<b>Alcohol:</b>	14.0 % vol.
<b>Total acidity:</b>	7 g/l
<b>Zuccheri residui:</b>	100 - 120 g/l
<b>Serving temperature:</b>	20° C circa.
<b>Serve with:</b>	Bitter chocolate and dry cakes.