



# ALBORADA

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

## Vintage

2017

## Production

5,000 bottles

## Grapes

100% Lacrima

## Vinification

Fermentation with the grape-skins at a controlled temperature with steeping for 4-5 days in steel tanks and subsequent ageing and decanting in lined, cement tanks.

## Analytical data

Alcohol: 13.06 % vol.

Total Acidity: 4.85 g/l

Dry extract: 29.10 g/l

Sulphur dioxide: 95 mg/l

## Organoleptic characteristics

### Colour

Intense ruby red with violet shades when young.

### Bouquet

Intense, fruity and floral with touches of roses, violets and myrtle.

### Taste

Astringent, sapid, full-bodied, harmonic.