

LACRIMA DI CROATINA IGT

Raisin wine made from Croatina grapes.

GRAPES

Mono-crop croatina.

VINES

The grapes come from vineyards planted quite recently. Guyot training, 2.50m between rows, 1m between vine stocks. 16-18 buds per vine. Sandy-clay soil with a good distribution of organic matter. The vineyards are mown and mulched. The antiparasitic treatments with low environmental impact are carried out only when the seasonal weather conditions require it. The vines are thinned after flowering.

YIELD

20 q hectare.

HARVEST

The grapes are picked by hand at the end of October, following raisining on the vine.

ALCOHOL

14% vol.



VINIFICATION

In steel vats. On the skins for 6-7 days.

AGEING

In steel vats for 4-5 months, then in the bottle for at least 60 days.

CHARACTERISTICS

In the glass it is clear with an intense ruby red hue. The bouquet is intense, complex, fine. There are floral notes and hints of ripe red fruits and sweet spices. On the palate it is medium-dry, warm and soft. There are notes of ripe red fruits mingling with the varietal tannins. Good persistence.

SERVING TEMPERATURE

16-18°C.

FOOD PAIRING

This is a wine for mediation, but it also goes well with mature cheeses, chocolate and pastries.

