



# Barbarossa 2021

## PRODUCTION FORM

### DENOMINATION

Lacrima di Morro d'Alba DOC

### GEOGRAPHICAL LOCATION

Morro d'Alba - An

### VINEYARD DIMENSION

3 hectares

### POSITION AND EXPOSURE

Clay soil; sud; 250 mt. over sea level.

### VARIETY

Lacrima di Morro d'Alba 100%

### VINE TRAINING SYSTEM

Espalier system, spurred cordon.

### PRODUCTION PER HECTARE

10 tons.

### GRAPE HARVEST

Hand picking

### VINIFICATION

4-5 days of maceration with skin contact, at controlled temperature; elevation in stainless steel.

### REFINEMENT IN THE BOTTLE

Minimum 3 months

### CHEMICAL ANALYSIS

Alcohol: 13,57% vol

Total Acidity: 4,58 g/l

Volatile Acidity: 0,63 g/l

PH: 3,40

Total sulfur dioxide: 32,00 mg/l

### ORGANOLEPTIC QUALITIES

Colour: bright red with purple highlights.

Bouquet: pleasant and fruity with call of cherry and violet.

Taste: smooth and savoury.

Matching food: mediterranean cuisine and ethnic cuisine.