



LUCEDILAGO

DENOMINATION

Lazio I.G.P. Roscetto.

GRAPE VARIETY

100% Roscetto

VINEYARD

Altitude: 450 m above sea level.

Exposure: East.

Terrain: Medium-textured volcanic soil.

Year of planting: 1998.

Vine training: cordon spur system, 4500 root stocks/hectare.

Harvest/hectare: 70 quintals (7000 kg or 15400 lbs) of grapes.

PRODUCTION

Harvest: Usually from beginning of and the middle of September

Wine-making process: The selected grapes that arrive in the wine cellar are subjected to low temperature maceration, at approximately 8°C for 6 hours, through which the varietal characteristics are enhanced. Subsequently, a soft pressing of the intact grapes provides a maximum yield in the must of 60%. The fermentation is conducted in stainless steel tanks. After the transfer and clarification, the wine is preserved in stainless steel tanks until March, when it is bottled and ready for aging.

TASTING NOTES

Color: Deep straw yellow.

Aroma: Peach, apricot and lime, with hints of minerality.

Flavor: Soft and creamy, lightly structured, fresh with an intense citrus finish.

Pairing: First and second fish courses, fried foods and Sushi.

ANALYTICAL DATA

Alcohol: 12,5% Vol

pH: 3,29

Total acidity: 5,20 gr/lt

Volatile acidity: 0,12 gr/lt

Sugars: 2,10 gr/lt
