

# VINEA DOMINI



## LUCCICORE - SYRAH ROSÈ I.G.T. LAZIO

Throughout the ripening period, bunches of syrah remain protected from the sun thanks to the surrounding leaves: it slows down the phenolic ripening. Grapes are immediately pressed once harvested, taking care to select only the first pressing. Must and skin are kept in contact for less than 2 hours, to get the unique wished colour of the rosato. To prevent malolactic fermentation to take place in order to keep the scents from grapes and alcoholic fermentation unaltered, the wine is kept at cool temperature. Bottling is carried out in the first months of the year following the harvest.

## VARIETAL CHARACTERISTICS:

rose, pomegranate, clean, fresh, young

## DENOMINATION:

I.G.T. Lazio (Indicazione Geografica Tipica)

## TYPE OF SOIL:

rich in potassium and microelements, especially iron presence from volcanic origin

## VINE TRAINING SYSTEM:

spurred cordon

## GRAPES:

Syrah

## ALCOHOLIC CONTENT:

13,5% vol.

## AROMA:

rose, citrus notes, violet, pomegranate, wild strawberry

## TO BE SERVED WITH:

risotto, fish dishes, white meat