



CONTI DI BUSCARETO

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## Technical card

# Lacrima di Morro d'Alba 2004

**Vinification process:** In 60 Hl oak tanks with a pilotage of the temperature and post-fermentation all lasting approximately 25 days. Then follows the malolactic fermentation in the same tanks for about eight months.



<b>Bottle</b>	: 75 cl.
<b>Variety</b>	: Pure Lacrima Nera
<b>Degree</b>	: 13 %
<b>Colour</b>	: Ruby Red
<b>Aroma</b>	: Dominated by traces of faded rose petals, 'fanè' rose, small red fruits of the underbrush with light woody and spicy fragrances (rose pepper).
<b>Taste</b>	: Warm, soft, tannins which are not bitter or astringent or dry in conclusion. Fruity aftertaste, quite fresh and with notable and delicate persistence of fragrances.