



PODERE  
VITO CARDINALI  
MORRO D'ALBA

## COSTA LISIANO

MARCHE ROSSO I.G.T., OBTAINED FROM LACRIMA GRAPES



- GRAPE VARIETY

100% Lacrima

- HARVEST PERIOD

Mid-September

- VINEYARDS

The grapes come from vineyards at an altitude of over 200 meters above sea level, in Contrada Lisciano, from which the wine's name derives. The soils, with southeasterly exposure, are a mix of clay and sand, with a considerable calcareous content. This characteristic is particularly important because it gives refined aromas and elegance to the wines.

- IN THE VINEYARD

Care for our terroir is our constant preoccupation, including in the way we look after our vineyards. In fact, we grow our grapes organically, without any chemical herbicides; we grow cover crops and use green manure. Also, to keep the bunches cool at harvest time, we usually cover them with the leaves during the ripening stages, so that they are not subjected to any kind of stress.

- HARVEST

The grapes are picked by hand, selecting just the very best fruit.

- VINIFICATION

We like to use a phrase that explains the philosophy we work with: we employ the simplest vinification in the world, seeking to put into the wine exactly what there is in the grapes. The hand-picked grapes are vinified with a long maceration and subsequent very gentle extraction.

- MATURATION

It remains on its fine lees in stainless steel for approximately 6 months, before being filtered and bottled in March.

- TASTING NOTES

Its color is a vibrant, bright ruby. The nose is decidedly unusual: balm-like and floral, with notes that recall the aromas of the Mediterranean and spices, along with delightful hints of sandalwood. It is fresh and lively in the mouth, with attractive sweet, grapey notes on the middle palate, as well as persistent, saline depth.

