

# LACRIMAROSA

## IRPINIA ROSATO DOC

Lacrimarosa witness the long history of rosé winemaking with Aglianico grapes in Irpinia, a tradition that began at Mastroberardino winery since the late 1960s. An elegant and complex rosé wine, the result of the marriage between a great terroir and a grape that expresses its versatility to the fullest. This is how Lacrimarosa is born, after a very gentle pressing of the grapes intended to only lightly color the juice and give a naturally clear product with an exhilarating aromatic spectrum of small red fruits and hints of tropical notes.

### WINE PROFILE

#### DENOMINATION

Irpinia Rosato DOC

#### VARIETY

Aglianico 100%

#### VINEYARD AND SOIL

Torella dei Lombardi, with a South-East exposure, and Pietradefusi, with a North-West exposure. The soils are made of clay and limestone, with a strong presence of stones. The average altitude is 400 masl. The training system is the espalier with cordon spur pruning system and the density of plantation is 3.000 vines/ha. The yield is of about 70 q/ha and 2,3 kg/vine.

#### AGE OF VINEYARD

15 years

#### HARVEST PERIOD

Half October, manual harvest.

#### VINIFICATION AND REFINING

Rosé vinification with soft pressure of the whole grapes, to limit the contact of the must with the skins. Fermentation in stainless steel tanks (about 20 days) at controlled temperature (16°C-18°C). Refines for at least 1 month in bottle before release.



### SENSORY PROFILE



#### COLOUR

Light pink



#### BOUQUET

Delicate, fruity, with aromas of white peach, peony, strawberry, raspberry and plums.



#### TASTE

Balanced and soft, with fragrant notes of wild strawberry and an exciting peach aftertaste.



#### PAIRINGS

Starter

- Cold meats, mozzarella di bufala and vegetables
- Main course
- Delicate pastas and risottos, pizza
  - White meats, and seafood soups



#### AGING POTENTIAL

20 years +



#### SERVING TEMPERATURE

12-14 °C

Narrated by Piero  
Mastroberardino

