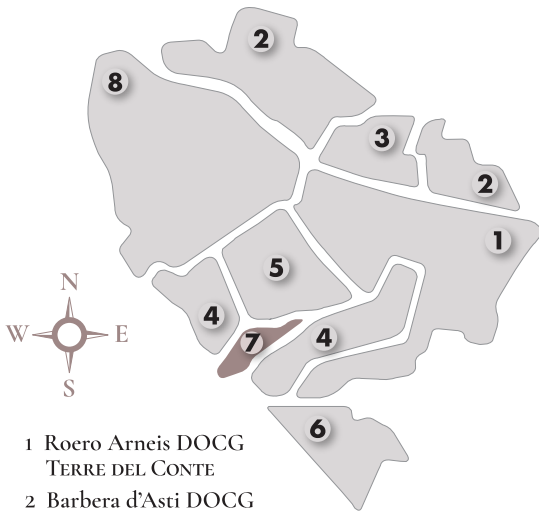




# TENUTA LARAMÈ



- 1 Roero Arneis DOCG TERRE DEL CONTE
- 2 Barbera d'Asti DOCG
- 3 Piemonte DOC Bonarda
- 4 Roero DOCG Loreto (Nebbiolo) TUMLIN
- 5 Barbera d'Alba DOC Superiore GARAVAGNA
- 6 Langhe DOC Favorita TERRE DEL SINDIC
- 7 **Cisterna d'Asti DOC Superiore (Croatina) - SANTA LUCREZIA**
- 8 EQUILIBRIO NATURA



## Winemaker Notes

This wine proves to be rustic and at the same time deep and complex, just like the inhabitants of Cisterna d'Asti, the charming medieval village where the wine comes from and from which it takes its name.

**Colour:** ruby red with garnet reflections

**Bouquet:** ample with notes of raspberry, strawberry, dried rose, and blueberry, followed by spicy hints of pepper and camphor and woody hints of soil and resin.

**Taste:** rich, soft, and balanced, with a slight tendency to semi-sweetness, and dense tannins well-integrated in the structure.

**Serving temperature:** 16-18°C.

**Food pairings:** Salame cotto (spicy Italian salami), roasted white meats, agnolotti with meat sauce, soup with einkorn and chickpeas.

**Alcohol by volume:** 14%

**Extract:** 29 g/L

**Aging potential:** Excellent within 8 years following harvest.



## SANTA LUCREZIA

### Cisterna d'Asti

DENOMINAZIONE DI ORIGINE CONTROLLATA

### Superiore

### Vintage

### 2021

Yields were 15% lower than average due to the April frost and dry summer. By favoring drainage, the sandy soils have maintained the vitality of the vines despite drought, giving us healthy clusters with thick skin. The absence of humidity was propitious against powdery and downy mildew. The drop in temperatures in the second week of September allowed the grapes to ripen perfectly, turning into balanced and fresh white wines.

### Grape Variety

100% Croatina.

### Vineyard

The first vineyard to be certified organic in 1998, named after Lucrezia, the eldest daughter belonging to the fourth generation of winemakers of the Povero family.

**Cultivation system:** espalier cultivation - guyot pruning

**Hectares:** 1,2

**Bottles produced:** 7,000

**Soil:** sandy and clayey.

*Vineyards certified organic by Valoritalia.*

### Winemaking

#### Fermentation

*Containers:* stainless steel, temperature-controlled tanks.

*Temperature:* 28°C

*Duration:* 10/15 day

#### Aging

in 25-hl Slavonian oak barrels.

