

**Grape Variety**

Cuvée of dried grapes

Soil type

Calcareous, gravel soils on a broad alluvial shelf 60 metres above sea level

Vineyard

Grown with organic fertilizers, integrate pest management (according to EU regulation) and with no chemical weed control

Average age of vines

More than 25 years

Training system

Guyot - 5.200 vines/ha

Production

10 hl/ha

Harvest

By hand after an accurate selection of the grapes.
October 2009

Vinification

After the harvest the grapes are put to dry for 120/130 days in an air conditioned area.

Fermentation and maturation take place in new 225-litre French oak barrels. After bottling the wine is cellared for at least 12 months prior to release.

Bottles produced

2.000 (0.375)

Alcohol

11%

Residual sugar

250gr/l

Ageing potential

20 years

Serving temperature

10°C

A really slow and gradual drying process is the real secret of this wine. The fermentation and maturation of the cuvée take place in barrique where sweetness, subtle acidity and spices dominate the wood creating a fascinating Mediterranean frame.

"Alvaro is capable to present one of the best Italian sweet wines. Even if only few half bottles of Tal Lùc are produced every year, it can be compared to the best examples of Sauterns and Tokaj." Daniele Cernilli IT