



LACRIMA DI MORRO D'ALBA

A very floral and fragrant red wine which is grown exclusively in the Morro d'Alba region of Le Marche.

HARVEST: 2nd week of September

TECHNICAL PRODUCTION: 100% Lacrima di Morro d'Alba. Following harvest, the grapes are de-stemmed and gently crushed. The must is fermented with selected yeasts at a controlled temperature. The maceration on the skins is carried out until the wine reveals soft tannins and elegance.

AGING: After the malolactic fermentation, the wine is aged in steel tanks for a period of 6 months and then in bottle for up to 3 months. After bottling, the wine remains in a temperature-controlled underground cellar before release.

TASTING NOTES: With a ruby hue and purple tones, the wine is textured and very well-balanced with elegant aromas and notes of violet and rose petal followed by ripe black fruit and a very aromatic on the nose and finish.

RECOMMENDED SERVING: In addition to cold cuts and traditional pasta dishes, the wine pairs well with roasted meat dishes.

SERVICE TEMPERATURE: between 15 and 17°C.

ALCOHOL: 13% Vol.

CLASSIFICATION: Lacrima di Morro d'Alba.

PRODUCTION AREA: Estate-bottled.

VINEYARD: Morro d'Alba - ANCONA.