



LACRIMA

LACRIMA DI MORRO D'ALBA DOC

- Type:** still red wine
- First year of production:** 2004
- Production area:** province of Ancona, DOC area of Morro D'Alba, approx. 200m asl
- Terroir:** with a slight prevalence of clay
- Grape varieties:** Lacrima (native)
- Cultivation:** guyot, upside down
- Yield:** 100 ql of grapes per hectare
- Vinification:** red wine making with maceration of the skins for 7-10 days
- Alcohol content:** 13% vol
- Colour:** intense purple red with ruby reflections
- Bouquet:** distinctive, persistent and intense, with a strong prevalence of forest fruits
- Taste:** very typical, dry, sapid
- Accompaniments:** first courses with red sauces and *ragù*; particularly spiced and flavoured meat-based main courses; thanks to its particular aromatic characteristics, it can also be enjoyed alone
- Serving temperature:** 16-18° C
- Recommended glass:** medium size wine glass for young reds