

LACRIMA DI MORRO D'ALBA DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 13 ha
Green Status: sustainable
Soil composition: clay
Training method: spurred cordon
Elevation: 492 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: South-East
Vines age: 15-25 years
Harvest time: end of September
First vintage: 2007
Production: 150,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Lacrima di Morro
Fermentation

Container: stainless steel tanks
Length: 18 days with daily pumping over
Temperature: 66 °F

Maceration

Technique: on the skins
Length: 20 days

Aging

Container: stainless steel tanks
Length: 5 months
In bottle: 2 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 4.2 g/l
Acidity: 5.4 g/l
Dry extract: 32 g/l



FOOD PAIRINGS

It pairs well with Asian and spicy foods, salami, main courses based on ragù sauce, white meat, and any marinated dish.



TASTING NOTE

Intense ruby-red color with violet hues.
The nose is rich and intense, with notes of strawberry, marasca cherry, violet flowers, and rosebud.
On the palate, it has full sapidity and smooth tannins.
Overall, it is soft and reflects all the aromas felt on the nose. Good persistence.

PRODUCER PROFILE

Estate owned by: Velenosi family
Winemaker: Attilio Pagli & Filippo Carli
Total land under vine: 240 ha
Winery production: 2,500,000 bottles
Region: Marche (Italy)

