



The name “lacrima” (teardrop) almost certainly comes from the fact that, when the peel of Lacrima grapes comes to the point of ripeness, it splits and drips the juice. It is Marche’s indigenous vine par excellence, known since the Romans.

The Lacrima vine is highly versatile; it adapts well to classical vinification for the production of table wines, but it best expresses its potential with passito vinification. Despite the limited production, the pleasantness of this wine is the basis of its global success and the demand is constantly growing.

Lacrima di Morro d'Alba DOC “*Quercia del Bosco*”

GRAPE VARIETIES

Lacrima di Morro d'Alba

WINEMAKING

Pressing and destalking; fermentation at low temperature; refinement in stainless steel vats; it's best within 2 years after bottling.

AGEING

In barriques and casks for 10 months; it's best after 2-3 years.

ANALYTIC DATA

Alcohol content: 12.5% vol.

ORGANOLEPTIC CHARACTERISTICS

Intense red with violet reflections; notes of blackberries and floral hints of violets and roses; round, fine, balanced taste.

GASTRONOMY

It goes well with salami, ham, soft cheese and meats with delicate sauces.

Serving temperature 17-18°C

AVAILABLE FORMATS

75 cl

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