



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.

A careful vinification of 100% Sangiovese grapes produces this red wine, characterized by a very pleasant and fruity bouquet and taste.

## *Sangiovese Marche IGT "Il Tino"*

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### GRAPE VARIETIES

*Sangiovese*

### WINEMAKING

*Pressing and destalking; traditional maceration for 7-9 days in big oak casks.*

### AGEING

*Refinement in stainless steel vats and in bottle for 2-3 months; best within 3 years.*

### ANALYTIC DATA

*Alcohol content: 13% vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Intense ruby red; notes of plums and blackberries, slightly floral; a good balance between freshness, light tannins, savory and soft.*

### GASTRONOMY

*It matches well with antipasto of salami and cold pork meats, first courses with tomato and meat sauce, lamb, pork and veal; excellent with roast suckling pig and roast lamb.*

*Serving temperature 16-18°C*

AVAILABLE FORMATS

75 cl

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