



Pepper, vanilla, cocoa &  
a persistent final taste

JOY

LACRIMA DI MORRO D'ALBA

## SHORT FACTS

BLEND OF GRAPES: 100% Lacrima di Morro d'Alba

VINEYARDS: Morro D'Alba

ALTITUDE: 180 a.s.l.

NUMBER OF BOTTLES PRODUCED: 8,000

GROWING METHOD: Spurred cordon

VINES PER HECTARE: 5,000

HARVESTING PERIOD: generally by the middle of September

HARVESTING METHOD: Grape bunches hand-picked and placed in small crates

FERMENTATION: With the inoculation of selected *S. Cervisiae* yeasts at a maximum temperature of 25°C, with frequent delestage and pumping over to favour the extraction of the softest, most elegant tannins, while the pomace is drawn off and pressed separately.

MALOLACTIC FERMENTATION: Spontaneous and complete

YIELD PER HECTARE: 8000 kilos per hectare

AGEING: In stainless steel tanks for five months and in large vitrified concrete vats for more than five months

REFINEMENT: In the bottle for approximately three months

ALCOHOL CONTENT: Average of 13.5% to 14% of volume

TOTAL ACIDITY: 5.3 g/l

SUGAR: 4.9 g/l



An intense purplish red with mauve shadings



Delicate floral scents of violas, geraniums and rose petals, with pleasant touches of blackberry



Soft at first taste, moderately tannic and understated, with a persistent concluding flavour



Pasta with filling, pasta with rabbit sauce, stuffed capon, plate of mixed boiled meats, medium-aged pecorino cheeses

15° SERVING  
TEMPERATURE



LARGE BORDEAUX  
GLASS

#### TYPE AND EXPOSURE OF SOIL - MEDIUM TEXTURE.

The exposure is oriented to the SOUTH/SOUTHWEST, making for the accumulation of abundant luminous energy that favours photosynthesis.

Temperature, lighting and exposure are elements that play key roles, influencing to a great extent the final product of a vineyard. With its rich stock of organic matter, the soil is well suited to growing grape vines, providing excellent drainage, along with a structure whose depth favours the downward growth of the roots, plus excellent water retention, a very important quality in Mediterranean climates characterised by scarce rain in the summer months.

35% SAND

30% SILT

35% CLAY

6,5 SOIL PH

#### CLIMATE

The coastline, hills and mountains of the Marche Region present a noteworthy range of different situations. The climate in our production area, Morro D'Alba in the Province of Ancona, is classified as 'humid subtropical', with noteworthy shifts in temperature in the course of a given day and from season to season. Summers are hot, but normally cooled to a certain extent by sea breezes that tend to balance the temperature, while winters are rather cold. Precipitation, as a rule, is not abundant, though the rain that does fall is distributed fairly evenly throughout the year. There is significant storm activity in the summer months, while incursions of arctic air from the rest of the continent can bring frost and snow, at times for short periods along the coast as well.

JOY

L A C R I M A   D I   M O R R O   D ' A L B A



TENUTA  DI FRA'