



## **LACRIMA DI MORRO D'ALBA D.O.C. SUPERIORE**

### **VINE**

Lacrima 100% native clone of Morro d'Alba,  
from vines with a maximum yield of 60 Ql/Ha

### **COLOUR**

ruby red, very intense

### **FRAGRANCE**

very intense with hints of rose, violets and soft fruit

### **TASTE**

spicy, full bodied, persistent, soft and balanced

### **VINIFICATION**

short maceration in red, then fermentation  
in white under controlled temperature,  
matured 1/5 in barrels, 4/5 in stainless steel  
for 12 months, aged in bottles for 3 months

### **SERVING SUGGESTION**

robust meals in general, spicy  
and aromatic, both white and red meats

### **TEMPERATURE**

16-18° C

