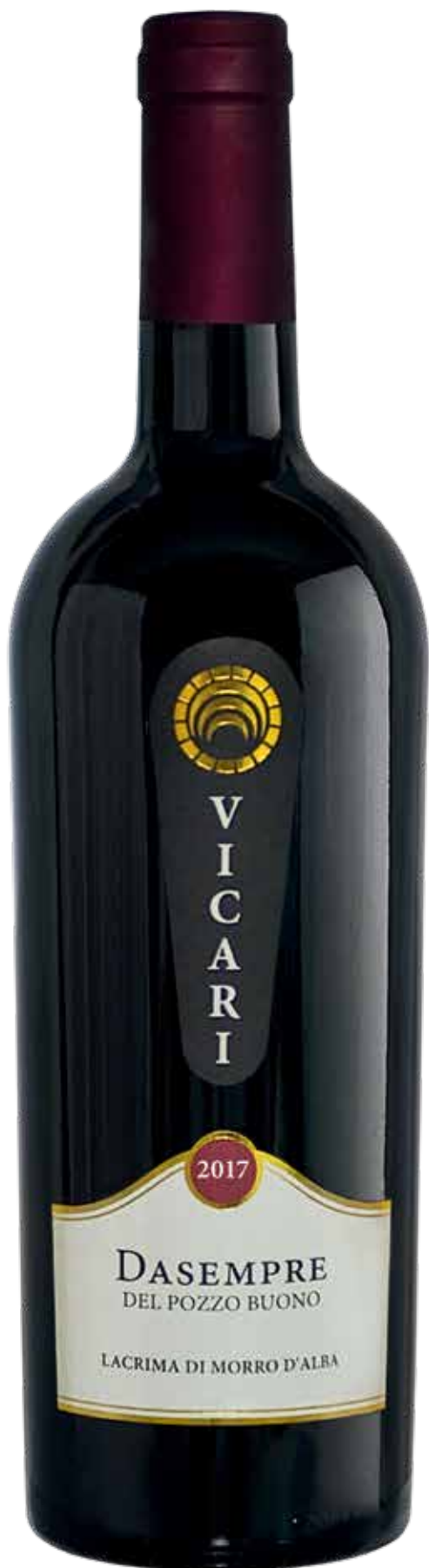




VICARI
Tradizione di famiglia



Dasempre del Pozzo Buono

Lacrima di Morro d'Alba D.O.C.

The excellent "Lacrima" autochthonous vineyards have always been a part of our farm and in the past it was used to "flavour" the other red wines. Today, it is used pure to make a ruby red wine with a fruity aroma, in which violets and woodland fruits blend in absolute harmony. Its pleasantly dry flavour is the perfect accompaniment for game, grilled red meats, pasta dishes with full bodied, strong sauces. It goes well with "Coniglio in Porchetta" and particularly aromatic dishes.

Varieties:	Lacrima di Morro d'Alba 100%.
Production area:	Territory of Morro d'Alba (Ancona-Marche).
Soil:	Mixed, mostly clay.
Altitude:	180 m. s. l. m.
Exposure:	South, South/East
Training system:	Gujo, Double gujo.
Vine spacing:	3.600 piante / ha
Harvest:	Hand harvested.
Vinification:	Classic maceration, long contact with the skins, controlled temperature.
Ageing:	In steel vats.
Grape yield:	80 - 90 Q di uva ad ha.
Characteristics:	Colour: Intense ruby red with purple reflections. Bouquet: Intense, berries and violets. Taste: Soft, velvety, persistent and fresh.
Alcohol:	14 % vol.
Total acidity:	5.5 g/l
Serving temperature:	18° C circa.
Serve with:	Pasta dishes, roasted red meats, white meats.

Azienda Agricola Vicari

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