



**VICARI**  
*Tradizione di famiglia*



## Essenza del Pozzo Buono

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

This product is obtained exclusively from the autochthonous 'Lacrima di Morro D'Alba' grape variety that thanks to careful thinning of the grapes, a meticulous harvest by hand with small grape boxes, and processing in which the most modern techniques are used alongside traditional ones, fully reveals the indisputable power of its aromas.

The wine presents itself with a ruby red colour, but what is immediately striking is its highly aromatic nose, which has tinges of wild rose, ripe bramble, and cherry. On the tongue, it is pleasant, balanced, and of a good intensity, with notable return of rose flavours above all in the finish.

It mates well with aromatic dishes of meat or fish, or can also serve as a reliable companion to pass happy hour with.

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.
Training system:	Gujo.
Vine spacing:	3.600 piante / ha
Harvest:	Hand harvested in crates.
Vinification:	Carbonic maceration and classic maceration.
Ageing:	In steel vats.
Grape yield:	60 - 70 Q di uva ad ha.
Characteristics:	Colour: Intense ruby red with purple reflections. Bouquet: Intense, berries, wild roses and violets. Taste: Soft, velvety, full-flavoured persistent and fresh.
Alcohol:	13.5 % vol.
Total acidity:	5.5 g/l
Serving temperature:	18° C circa.
Serve with:	Cheese, pasta dishes, roasted red meats, white meats.

Azienda Agricola Vicari

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