



## Lacrima del Pozzo Buono

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

The particular structure of the soil upon which the vines grow, associated with the south facing direction of the vines, and an extremely accurate selection of a small number of grapes used, that become slowly dry in particular rooms, allow for this product to be obtained. Made into wine in a pure manner, it is allowed to slowly mature in stainless steel tanks and following maturation it is left to become refined in bottles.

This wine is characterised by its very intense ruby red colour, with reflections of violet, it expresses enveloping scents that are reminiscent of fruits of the forest. It is a wine with an exceptional extractive consistency, with a pleasant and dry taste, it is a good accompaniment for succulent foods, and meat based second courses cooked on the grill or roasted.

<b>Varieties:</b>	Lacrima di Morro d'Alba 100%.
<b>Production area:</b>	Territory of Morro d'Alba (Ancona-Marche).
<b>Soil:</b>	Clay and sandy.
<b>Altitude:</b>	180 m. s. l. m.
<b>Exposure:</b>	South.
<b>Training system:</b>	Double gujo.
<b>Vine spacing:</b>	2.600 piante / ha
<b>Harvest:</b>	Hand harvested.
<b>Vinification:</b>	Grapes become slowly dry in particular rooms classic maceration, long contact with the skins, controlled temperature for 20 days.
<b>Ageing:</b>	In steel vats.
<b>Grape yield:</b>	50 - 60 Q di uva ad ha.
<b>Characteristics:</b>	Colour: Intense ruby red with purple reflections. Bouquet: Intenso, caratterizzato da frutti del sottobosco e viole. Taste: Soft, velvety, full-flavoured with exceptional structure.
<b>Alcohol:</b>	15.5 % vol.
<b>Total acidity:</b>	5.5 g/l
<b>Serving temperature:</b>	18° C circa.
<b>Serve with:</b>	Pasta dishes, roasted red meats, white meats.