



CASALFARNETO



LACRIMA

Lacrima di Morro d'Alba DOC

Grapes: Lacrima.

Type of wine: Red wine.

Area of origin: Hinterland around city of Ancona. Self-owned vineyards and controlled production.

Soil profile: Medium dense tendentiously loose texture with South-East exposure.

Harvest: At the moment when sugars, acid and pH reach the right level of ripening.

Winemaking: Maceration in not too long, fermentation in steel under temperature control.

Ageing: 4 months in steel and at least 2 in bottle.

TASTING NOTES:

Colour: Deep purple with violet hues.

Bouquet: Intense rose and violet floral fragrance with hints of wild berries.

Taste: Fresh, fragrant and very pleasant, slightly floral, spicy aftertaste.

Characteristics: A fresh, crisp wine, great drinkability with marked aromas of roses and violets.

Serving suggestions: Perfect with charcuterie and medium-aged cheeses, tomato-based pasta, pizza, white meat as turkey. It also pairs well with ethnic food as Indian curries, Thai curries, Chinese spicy food, Middle-Eastern spices.

Serving temperature: 14-16°C, slightly cooler than other reds.