

Mancinelli Lacrima di Morro d'Alba

Azienda Agricola Stefano Mancinelli

Italy - Marche - Lacrima di Morro d'Alba DOC

Lacrima di Morro d'Alba – The wine takes its name from an unusual grape which was named for the town around which it is grown. Morro comes from “Mur” or “Muro” (wall) and not “Moro” (Moor) or black. The name Alba refers not to the town in Alba in Piedmont but to “Altura” which means “rise or high ground” . Il Muro in Alto or the wall on high which was how this walled Medieval walled Borgo (town) was referred to in Medieval times.

Color: Deep dark ruby red with violet reflections.

Bouquet: Intense bouquet full of roses, violets and red berries

Taste: Vinous and dry with soft fruit and a velvety body

Specifications

Appellation	Lacrima di Morro d'Alba DOC
Wine Type	Red
Varietals	100% Lacrima di Morro d'Alba
Age of Vines	Average 25 years
Agricultural Practices	Sustainable
Soil type	Clay
Vinification	The grapes are soft pressed and the juice is placed in stainless steel along with the skins for 2 to 3 days. The wine is racked and the clean juice is allowed to ferment at temperature controlled levels. The wine undergoes a malolatic fermentation and is then racked and placed in stainless steel holding tanks until bottled. Ageing for an extra 3-4 months in bottle before release.
Production	2,000 (9-liter cases)
Pairings	Salami, grilled and roasted meats, mushroom dishes, lasagne, gorgonzola and sharp cheeses.



Codes, Weights and Measures

UPC	7 48132 10364 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 748132 103649 5
Case Weight	33
Cases/Pallet	50

Layers/Pallet	10
ABV	13.00%
SRP	\$ 40.50 USD 750mL Bottle