



VIOLETTA

Lacrima di Morro d'Alba DOC

Lacrima di Morro d'Alba 100%

The name "**Violetta**" evokes delicacy and freshness, much like the intense and floral aromas that characterize **Lacrima di Morro d'Alba**.

This native grape variety from the Marche region stands out for its **scents of fresh flowers**, including violet notes that intertwine with the **fruity intensity of the wine**.

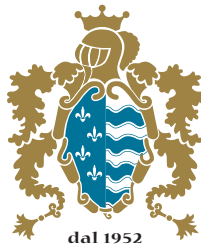
The name "**Violetta**" thus becomes a tribute to these delicate aromatic nuances, suggesting **elegance and refinement**, just like the wine itself, which embodies the **tradition and authenticity** of a region rich in history.



VIGNAMATO

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dal 1952



COLOUR

Intense ruby red with violet reflections



FRAGRANCE

Scents of rose, violet, myrtle and cinnamon.



FLAVOUR

On the palate, it is fresh and fruity, dry and velvety with balsamic notes, medium-bodied, and good acidity, pleasantly tannic.



SERVING SUGGESTIONS

Roasted white meats, cured meats, grilled dishes, or fish soups.



SERVING TEMPERATURE

16°/18° C

Region and Climate

Place of production

Morro D'alba

Surface

1.00 Ha

Municipality

Morro D'alba

Altitude

180 meters above sea level

Exposure

South – East

Soil texture

Clay

Plants per Ha

3.000

Vine training system

Guyot

Year of plantation

2003/2006

Farming

Organic

Wine Making and Fining

Yield per Ha

8/9 tons

Harvesting period

Mid-September

Harvesting method

Manual, in crates.

Pressing

Soft

Fermentation

Stainless Steel

Fermentation temperature

Controlled from 20°C to 25°C

Fermentation length

Around 10-12 days

Malolactic fermentation

Yes

Fining

3 months in steel tank

Ageing in bottles

3 months

Production

The grapes, once fully ripened, are hand-picked, selecting the best bunches, and immediately processed with destemming and soft crushing. Fermentation occurs in small temperature controlled tanks with daily pumping over.

Maceration lasts for approximately 10-12 days.

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