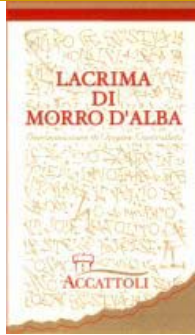


LACRIMA DI MORRO D'ALBA, DOC, 2010

Accattoli s.r.l.



Accattoli near Recanati in Marche



Marche, is a district in the eastern part of Italy bordering Umbria on one side and the Adriatic sea on the other. Nestled in the foothills of the Apennines, which run north/south down much of the length of Italy lies the Accattoli winery, where this unique wine is produced.

Lacrima means "tear" in Italian, but no one knows how the name of the grape originated. Maybe because of the characteristic tear drop which weeps from the ripe grape clusters, or the tear shaped grapes themselves.

Tasting notes: One sniff, and your senses will be filled with an intense aroma of lavender, violets and roses, backed up by deep berry flavors. The taste is light and lively, and finishes with a hint of cherries in brandy and black cherry.

Region: Marche

Classification: Lacrima di Morro d'Alba, DOC, 2010

Area of Production: Morro d'Alba

Grape Variety: 100% Lacrima

Soil: Medium mixture, mainly clayey

Average Age of Vines: 15 years

Trellising System: Runner System

Spacing of Plants: 1100 plants per acre

Production per Acre: 3.35 tons

Vinification Technique: Cold maceration on the skins for 7 days

Maturation: 5 months in stainless steel

Total Acidity: 5.25g/l

Residual Sugar: 1.0 g/l

PH: 3.45

Alcohol: 12.50%

Total Cases Produced: 1,660