



VINITY
WINE COMPANY

Luigi Giusti

Lacrima Di Morro d'Alba

Appellation: Lacrima di Morro d'Alba DOC

Type: Red, dry

Varietal: 100% Lacrima di Morro d'Alba

Tasting Notes

Color: Intense ruby red with violet hues.

Bouquet: Rose, violet and red fruit notes.

Taste: Notes of black cherries and tobacco with very gentle tannins. The mouthfeel is fresh, silky and harmonious.

Alcohol: 13.50 %.

Serving Temperature: 18° C (65° F).

Food Pairing

Cold cuts, Ciauscolo (a spreadable salami from the region), medium-aged cheeses (Cheddar), truffle risotto, pasta dishes with red sauces, pasta with meat sauce, Vincisgrassi (a lasagna-like dish from the region), gnocchi with Bolognese, pasta Amatriciana, pulled pork, Argentine meat empanadas, burritos, polenta with meat sauce, grilled meat; beef fillet with porcini mushrooms, lamb kebabs and roasted rabbit.

Vineyard Notes

Production Area: Montignano (Ancona).

Vineyard: 13 hectares (30 acres) originally planted in 1965. It has been replanted from 1978 through 1998.

Soil: Clay-based, with medium density.

Elevation: 135 meters (450 feet) a.s.l.

Exposure: Southwestern.

Training System: Guyot (original planting). New plantings changing to spurred cordon.

Vineyard Density: 2,000 per acre.

Yield: 1.5 Kilos per vine.

Winemaking Notes

Harvest: Early October.

Vinification: Fermentation at controlled temperature in steel tanks, with pre- and post-fermentation maceration of 20/22 days.

Aging: Malolactic fermentation and maturation in steel barrels, four-months in bottle before release.

Production: 20,000 bottles.



Cantina Luigi Giusti has roots that go back to 1903, when Filippo Giusti returned to Italy from the United States and bought a piece of property near his hometown. His family grew along with a passion for the land and, since the 1930s, for the cultivation of the vine. In the 1950s, Filippo's son Luigi and daughter-in-law Maria, acquired the historic cellar of the Cantina Castelferretti. The winery began a long agricultural project focusing on the cultivation of the Lacrima varietal. While the Castelferretti cellar is still used for the sale and aging of bottled wines, in 1997 Luigi's son Piergiorgio Giusti, with the help of his wife Elena, bought a new cellar in Montignano, within the Lacrima di Morro d'Alba DOC boundaries. Today he continues his parent's vision – to produce quality wines from the native grape of the Marche which are a distinct expression of the land and the indigenous Lacrima di Morro d'Alba.