



VINITY  
WINE COMPANY

## Luigi Giusti

### Lacrima Di Morro d'Alba "Rubbjano"

**Appellation:** Lacrima di Morro d'Alba DOC

**Type:** Red, dry

**Varietal:** 100% Lacrima di Morro d'Alba

#### Tasting Notes

**Color:** Deep ruby red.

**Bouquet:** On the nose it has an ample and persistent bouquet, with notes of withered roses, violets and nuances of vanilla.

**Taste:** Notes of black cherries and tobacco with very gentle tannins. The mouthfeel is soft, velvety and well structured.

**Alcohol:** 13.50%.

**Serving Temperature:** 18° C (65° F).

#### Food Pairing

Cold cuts, Ciauscolo (a spreadable salami from the region), medium-aged cheeses, 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..

#### Vinyard Notes

**Production Area:** Montignano (Ancona).

**Vineyard:** Vigneto di Rubbjano, a single, 9 acres vineyard.

**Soil:** Clay-based, with medium density.

**Elevation:** 160 meters (520 feet) a.s.l.

**Exposure:** Southwestern.

**Age of Vines:** Planted in 1994.

**Training System:** Guyot (original planting). New plantings are spurred cordon.

**Vineyard Density:** 2,000 per acre.

**Yield:** 3,8 tons per acre.

#### Winemaking Notes

**Harvest:** Early October.

**Vinification:** The gently pressed grapes undergo a slow maceration. Fermentation in stainless steel tanks at controlled temperature with pre-fermentative and post-fermentative stages of 20-22 days.

**Aging:** 10-months in small French oak barrels, six-months in bottle before release.

**Production:** 3,400 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 Piergiovanni 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.*