



VINITY
WINE COMPANY

Cantina Luigi Giusti Lacrima Di Morro d'Alba

Overview

- Grown on a few clay hillsides around Morro d'Alba and almost nowhere else on earth, it is the most emphatically floral red grape in Italy — rose and violet lift out of the glass before you've finished pouring. Piergiovanni Giusti farms thirteen hectares of it at Montignano, within sight of the Adriatic, on vines his family first put in the ground in 1965. Macerated three weeks and raised entirely in steel — no oak, nothing standing between you and the fruit — this is Lacrima unadorned: black cherry, a curl of tobacco, tannins so soft they barely register.

Appellation: Lacrima di Morro d'Alba DOC

Type: Red, dry

Varietal: 100% Lacrima di Morro d'Alba

Winemaking and 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.

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

Tasting Notes

Color: Intense ruby red with violet hues.

Bouquet: Rose, violet and red fruit notes.

Palate: 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

Truffle risotto, pasta dishes with red sauces, pasta with meat sauce, Vincisgrassi (a lasagna-like dish from the region), gnocchi with Bolognese, pasta Amatriciana, polenta with meat sauce, grilled meat.



In 1903 **Filippo Giusti** sailed for America, and returned with enough to buy land near his Marche hometown. Three generations later his family farms 15.5 organic hectares at Montignano, above the gulf of Ancona — thirteen of them planted to Lacrima di Morro d'Alba, the intensely floral native red that grows almost nowhere else. The wines are made in the historic Castelferretti cellar Luigi and Maria acquired in the 1950s, facing the town's fourteenth-century castle. Piergiovanni Giusti runs the estate today with his wife Elena, with one aim: to prove Lacrima belongs among Italy's great grapes.