



VINITY
WINE COMPANY

Cantina Luigi Giusti Lacrima Di Morro d'Alba "Rubbjano"

Overview

- Nine acres at Montignano, planted in 1994, facing southwest toward the Adriatic. Piergiorgio Giusti keeps this parcel separate from everything else he makes, and bottles it under its own name: Rubbjano. Lacrima is Italy's most floral red grape, and most of it is made to be drunk young and fragrant. Three weeks on the skins, then ten months in small French oak and six more in bottle — long enough to build structure, gentle enough that the flowers come through unharmed. Dried rose and violet, black cherry, tobacco, a thread of vanilla. Velvet across the palate. Thirty-four hundred bottles.

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: 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.

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.

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.

Palate: 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

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. Piergiorgio Giusti runs the estate today with his wife Elena, with one aim: to prove Lacrima belongs among Italy's great grapes.