



Lacrima di Morro D'Alba DOC **DIANA**
Organic Certified

Variety: Lacrima di Morro d'Alba 100%;

Vines: 10 years, Southern exposure, 8600 vertical trellis guyot plants/acre;

Soil: clay-calcareous, yields 22 metric tons/acre. Hand harvested with grapes selection starting mid-September.

Fermentation: in steel tanks with controlled temperature with frequent pumping;

Aging: 6 months on lees in steel tank and 3 months in bottle.

Color: Intense red color filled with shades of purple,

Scents: with a scent of violets, rosehip and wild berries.

Taste: The flavor is mouth-filling, smoothed by scents of berries, wild strawberries and bramble. A good structure with soft and refined tannins.

Food Pairing: Diana is enhanced when accompanied by fresh cheeses, cold cuts, pasta and light second courses such as white meats or grilled fish and the traditional broths of the Le Marche region.