



CANTINA OFFIDA

# Lacrima di Morro d'Alba DOP

## Characteristics

Production Area:	Morro d'Alba
Altitude:	250 m
Type of soil:	Sandy clays
Grapes:	Lacrima
Training system:	Guyot
Harvest:	Early October
Fermentation:	In stainless steel tanks at controlled temperatures between 24-26°
Aging:	2 months in steel tank
Refinement:	3 months in bottle
Alcohol content:	12,50%



One of the smallest DOC in Italy, comes from a very particular grape. Refined in stainless steels and then in bottles for a quite short time, it is very nice when tasted young. The violet bouquet and its good body make it very agreeable to the female public. In addition, it is one of the few red wines which, when served fresh, pairs very well with seafood soups like the famous seafood "brodetto" from the Adriatic seaside.