DIANA

Lacrima di Morro d'Alba
ORGANIC CERTIFIED

Grape: Lacrima 100%

Vineyard: San Marcello
Elevation 230-250 meters – 8-30 years old vines

Soil: calcareous clays and sand

Viticulture: Organic certified

Harvest: hand-harvested in small bins

Winemaking: fermentation in stainless steel tanks where it ages for 12 months before fining. 15% of the wine ages in oak conic vats for 12 months. Then 6 months in the bottle

Notes: Ruby red color tending to purplish. Intense notes of violets, roses, red fruits. Ripe berries and sapid spicy notes fill the palate. A wine with a good structure, elegant, with refined tannins. The finale is dry, clean and long.

Why we like it: We love to explore all the aromatic and structure potential of this grape that so well represents the sense of the place we live in.

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