

Fonte del Re Lacrima di Morro d'Alba Doc

Fonte del Re is a local place-name referring to the site where an old spring rose. It is not far from Morro d'Alba, the town in the Marche hills which since 1985 has given its name to the DOC appellation.

Lacrima, so called from the characteristic tear-drop which weeps from the cluster when the grapes are fully ripe, is a vine that has been known since ancient times. It has been saved from extinction, and is currently cultivated in a tiny production area around **Morro d'Alba** (near Ancona), about 15 km from the Adriatic sea.

Variety 100% Lacrima

First year of production 1997

Municipality/area of production Morro d'Alba

Vineyard

The vineyards are at an altitude of 150-200 metres above sea level, and are on very deep clay loam soils, with a south-east/south-west aspect. The yields are between nine and ten tons per hectare.

Harvest

The harvest is carried out by hand and normally takes place in the period from the middle to the end of September.

Vinification

The grapes are destalked and lightly pressed, then undergo maceration for a maximum of ten days in steel fermentation vats. The temperature in this period is kept at around 24°C, with the aim of preserving as far as possible the fruity notes in the must. As soon as the alcoholic fermentation is finished, the wine starts the malolactic fermentation. It is then aged in steel for about four months. A short period in bottle completes the ageing process.

Winemaker's notes The wine presents a deep ruby red colour with evident shades of violet. The nose is remarkable for a delicate and characteristic, intense and aromatic vinous aroma, suggestive of roses, violets and brushwood. Flavour dry and warm, with clear and pungent but not rasping tannins. Soft and fairly rounded, and also with good body and persistence.

Pairings This wine is traditionally matched with typical local charcuterie such as Lardellato di Fabriano or Ciavuscolo salami, first courses based on Salsa Rossa and meat sauce, and second courses based on white meats. It can also be accompanied by antipasti of blue fish, marinated or soured in the same wine, and some types of fish soup. It is also excellent with medium-hard cheeses.

Ideal serving temperature 15°C

Glasses for serving Goblet of medium size and roughly spherical shape, to allow the wine to oxygenate properly and for the aromas to open up completely.

Available formats 75 cl bottle

