

# NERIUM

LACRIMA DI MORRO D'ALBA D.O.C.

A young aromatic and delicate flavored wine, showing intense floral and spiced characters. A unique wine from a small area of less than 300 ha of vineyards around the Morro d'Alba village (province of Ancona, Marche).



type  
STILL  
RED



variety  
LACRIMA



aging  
STEEL VAT



serv. temp.  
15°-18°C

**Wine making.** The grapes are destalked and softly pressed, then undergo maceration for a maximum of eight days in steel fermentation vats. As soon as the alcoholic fermentation is finished, the wine starts the malolactic fermentation. It is then aged in steel tanks for about 6/7 months. Few more months in bottle complete the refining process.



Color: Ruby red with violet hues.



Nose: Pleasant hints of violets and berries.



Palate: Delicate, fresh, soft and pleasantly tannic. Aftertaste in harmony with the scents of berries.



Pairings: Ideal for aperitif with cold cuts. It pairs well with pasta and meat dishes, especially when particularly aromatic and rich in flavor. Top chef combines it with some creative fish dishes (e.g. mackerel, anchovies, sardine).

**Name.** Nerium is name a natural wild flora common in le Marche (in particular from the Oleander - Family: Apocinaceae. Species: Nerium - Oleander L.)

First vintage: 2006  
Nr. bottles: 10.000

Production area: Roncitelli village area  
Altitude: 150/200 m a.s.l.  
Soil: Medium compact clay - sandstone.  
Training Method: Guyot  
Harvest: Second half of September.  
Manual harvest with grape selection.

PACKAGING  
Bottle: Lighter  
Cork: Plantcork

Alcolic Level: 13.5 % vol  
Total Acidity: 5.3 g/l  
Residual Sugar: 0.6 g/l

