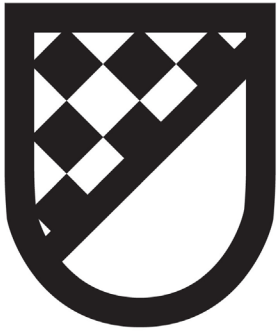


# LUCCHETTI

LE MARCHE, ITALY

## ABOUT THE WINERY



LUCCHETTI

Mario Lucchetti began in the 1980s with the first acres of **Lacrima di Morro d'Alba**, one of the local indigenous varieties in this rural area of Le Marche in the province of Ancona, not far from the town of Jesi. His passion focused on restoring the importance of the area's native varieties.

In recent years, Mario's son Paolo completed his degree in enology and is now working side by side with his father to carry the family tradition into the next decades. The focal point of the winery is their basic Lacrima bottling, but they also produce the "Guardengo" single-vineyard bottling as well as an Amarone style Lacrima made from partially dried grapes. Annual production remains well under 10,000 cases per year.

## LUCCHETTI LACRIMA DI MORRO D'ALBA MARIASOLE



Opaque, inky, and dark. Notes of underbrush dominate aromas and flavors of strawberry liqueur, black cherry, lavender and cocoa. Finishes chewy and tarry with attractive lift and a strong saline edge. Try this with hearty stews or blue cheeses for maximum enjoyment!

## TECHNICAL INFORMATION

FORMAT: 750ML

ALCOHOL: 16.00%

BLEND: 100% LACRIMA

APPELLATION: LACRIMA DI MORRO D'ALBA | LE MARCHE

## NOTES

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## WINEMAKING

FARMING: SUSTAINABLE AGRICULTURE

SOIL: CLAY

HARVEST: HAND HARVESTED - SELECT BUNCHES ONLY.

GRAPES ARE LEFT TO AIR-DRY ON STRAW MATS FOR 60 DAYS.

MACERATION: 30 DAYS

FERMENTATION: STAINLESS STEEL TANKS

AGING: 6 MONTHS

BARRELS: CEMENT TANK



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