

Casalfarneto Rosae Lacrima di Morro d'Alba DOC

2020

Company legal name: Casalfarneto s.r.l.

Brand history: Lacrima has been introduced at a second stage within the Casalfarneto portfolio. With the construction of the new cellar in 2005, and the increased capacity of the winery, we decided to expand our production towards the major varieties of the Region: Pecorino, Passerina and Lacrima. For doing so we are making a long-term rental of 5 hectares in the area of Morro d'Alba where our technical staff follows all agronomic and winemaking stages.

Winemaker name: Stefano Chioccioli

Key Facts

Type: Red Wine

Grape varietal(s): Lacrima 100%

Alc % on Lab Analysis: 13,5

Alc % on label: 13,5

Acidity %: 5,48

Residual sugar: 3,9

Vineyard

Province:

Appellation: Lacrima di Morro d'Alba DOC

Appellation history: The name can be misleading, because when it comes to wine, the most famous Alba is in Piedmont. Instead, we are in the Marche, in the province of Ancona, where the small town of Morro d'Alba holds a small treasure, the native red tear grape variety of Morro d'Alba. A grape so inextricably linked to the territory that it even takes its toponym. The term "Lacrima" (tear), on the other hand, derives from the peculiarity of the berries, which tend to break during ripening, letting out small drops of juice. Some genetic research suggests the kinship with aleatico, an ancient semi-aromatic vine widespread especially in the regions of central and southern Italy.

The origins of the lacrima di Moro d'Alba are very ancient, it is even said that it was the favorite wine of Federico Barbarossa when, during the siege of Ancona, he took possession of the castle of Morro d'Alba. At the time, the vine was widespread in the

Marche region, in Romagna, Tuscany, Umbria, Campania and on the Adriatic side as far as Puglia. But over the centuries it has been progressively explanted and replaced with other varieties. The risk of extinction was averted, only thanks to the farsighted work of some winemakers from the province of Ancona, the original cradle of the vine. In 1985, the recognition of the DOC confirmed its importance within the Italian ampelographic panorama, decreeing its rebirth and renewed interest. Today the denomination includes territories of the municipalities of Morro d'Alba, Belvedere Ostrense, Monte San Vito, Ostra, San Marcello and Senigallia, all in the Province of Ancona.

Single vineyard or commune: Commune

Commune name: Morro d'Alba

Vineyard name:

Vineyard history:

Hectares (ha): 5

Exposition: South East

Year planted: 2005

Clones?

Soil type: medium dense, tendentiously loose texture

Trellis type or system: Spurred cordon

Harvest/Winegrowing

Harvest method: By hand

Organic: No

Certified organic: No

Weather conditions during growing season: The 2020 started with temperatures much higher than historical trends (7th year in a row), being the first three months of the year without snow or rainfalls and with "spring-like feeling". In April we started to see the first rainfalls which became very abundant in the month of May and beginning of June, with temperatures lower than average, which led to a delay in the growing of the grapes. The months of July, August and up to mid-September were instead hot and dry, catching up the delay in growing witnessed at the beginning of the season, but at the same time without suffering the drought, thanks to the high rainfalls of the late spring.

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Harvest date: second week of September

Winemaking

Sorting method: The must is brought in stainless steels to start fermentation in contact with its own skins at about 26-28°C, which lasts around 7-8 days in order to extract just the colors and aromas, but not the astringency which is typical of this grape variety. After the fermentation is completed the skins are removed, the wine is filtered with a tangential filter and then rests in steel for about 3 months before bottling.

Destemming method: The grapes are destemmed then fermented without stems

Cold maceration: no

Type of yeast: commercial

Punch down or pump over? pump over

Malolactic fermentation: Yes 100%

Fermentation temperature:

Post-fermentation maceration used:

Vegan: No

Type of wood barrel: no

Barrel cooper and forest, toast level of oak: no

Aging time in stainless tank or wood, etc.: 3 months

Additional aging in bottle: 3 months

Aging potential: 3-5 years

Additional Winemaking notes:

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Tasting Notes

Color: Deep purple red with violet hues

Aroma: Intense rose and violet floral fragrance, with hints of wild berries and pepper notes

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Food pairings: Perfect with charcuterie and medium-aged cheeses, tomato-based pasta, pizza, white meat as turkey. It also pairs well with ethnic food as Indian curries, Thai curries, Chinese spicy food, Middle-Eastern spices

Packaging and Packing Information

Type of closure: Cork

Bottle type and color (burgundy, bordeaux, renning, etc.): Bordeaux conic, dark green

Weight per bottle: 2.6000000000000001

Bottles per case: 12 pack (8.00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Weight per case: 31.199999999999999

Pallet configuration: 12-Pack: 56 cases / pallet

Bottle dimensions:

Length:

Width:

Height:

Case dimensions:

Length: 9.84

Width: 13

Height: 12.2

UPC code: 8052787410918 Confirmed on label

8-31-2021

COLA: 21243001000659 9-1-2021

Bottling date: 4/1/2021

Total quantity produced: 60000

Estimated U.S. bottle allocation: 3000

Estimated release date for Enotec pick-up: 04-15-2021

