



UMANI RONCHI

VITICOLTORI IN MARCHE E ABRUZZO

FONTE DEL RE

Lacrima di Morro d'Alba DOC

Grape Variety Lacrima 100%

First year in production

1997

Area of Production

Marche

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 that has since 1985 given its name to the DOC appellation. Lacrima, named for the characteristic teardrop that 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 (9 miles) from the Adriatic sea.

General Characteristics

Vineyards

The vineyards are at an altitude of 150-200 m (492-656 ft) above sea level and are on very deep clayloam soils, with a southeast/southwest aspect. The yields are 9-10 tons per hectare (3.6-4 tons per acre).

Harvest

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

Vinification

The grapes are de-stalked and lightly pressed, then undergo maceration for a maximum of 10 days in steel fermentation vats. The temperature during this period is kept at around 24°C (75°F), with the aim of preserving as much as possible the fruity notes in the must. As soon as the alcoholic fermentation is finished, the wine starts malolactic fermentation. It is then aged in steel for about four months. A short period in bottle completes the aging process.

Tasting Notes

Lacrima di Morro d'Alba grape shows an intense aroma of roses, violets and brushwood. Flavor dry and warm, with clear and tannins well integrated with the fruit. Soft and round mouthfeel, with a good persistence.

Serving Glass

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

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 accompany antipasti of blue fish marinated in the same wine, and some types of fish soup. It is also excellent with medium-hard cheeses.

Ideal Serving Temperature

15°C (64°F)