

/VARIETY:

100% Lacrima grapes

/VINEYARD AGE:

young vineyards average age of 30 years

/ HARVEST:

picked by hand from central bunches

/ YIELD PER HECTARE:

p 08

/ VINIFICATION:

stainless steel

/ REFINEMENT:

6 months of which at least 3 in the bottle

/YEASTS:

indigenous and selected

/ ALCOHOL:

13% Vol

/ SERVING TEMPERATURE:

between 12 and 16 C°

/ FOOD PAIRINGS:

Lacrima pairs perfectly with first courses, especially with tomato-based sauces, but also with cold cuts, fresh cheeses and second courses based on white meats. Thanks to its easy drinkability, it is also excellent to drink outside of meals or as an aperitif.

/THE PERFECT PAIRING?

Our Ginevra Cavallaro a little cold with the Ancona-style brodetto.







WINERY

Azienda Agricola Croce del Moro Via Tassenare n.4 60030 - Rosora (AN)



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