

PORPORA 2020

Denomination: **Lacrima di Morro d'Alba DOC** (established in 1985)

Production area: Located in the province of Ancona, San Marcello farms 4,5 hectares according to organic certified protocols. Massimo Palmieri has embraced the natural wine philosophy since 2016 and cultivates Verdicchio and Lacrima di Morro d'Alba. Total yearly production: 1.800 cases

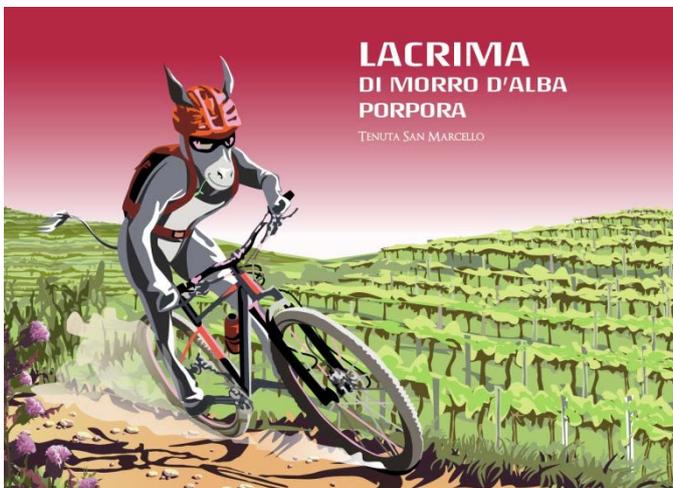
Grapes: Lacrima di Morro d'Alba 100%. This obscure grape variety is exclusively planted in this area and only 20 growers cultivate it.

Soil: clay with widespread presence of limestone layers from the nearby karst massifs of Monte Murano and the Frasassi caves. The soil originates from marine sedimentation.

Exposition: West – North-West, altitude 290 m above the sea level.

Vine training system: double alternating Guyot

Vine density: 5700 vines/ha, max production 0,8 kg/vine



Agriculture: **Organic certified since 2018 vintage.** Practicing biodynamic techniques.

Use of preparations, algae and microorganisms in order to minimize the use of copper and sulfur. Donkeys provide natural compost and fertilizers. Green manure done (legumes and peas).

Harvest: hand harvest done with small plastic bins during the 1st week of September.

Vinification: pre-fermentative maceration for 1 day. Spontaneous fermentation in stainless steel vats with indigenous yeast

only. No external additives. Frequent pump-overs. Natural stabilization with rackings and the winter cold.

Ageing: 80% in stainless steel tanks on the lees, 20% in Georgian buried amphora (Qvevri) for 6 months followed by 1 extra month in the bottle. No cellar manipulation, unfiltered and unfiltered.

CHEMICAL ANALYSIS: Alcohol: 12%, Total acidity: 5,52 g/, Total sulfites: 39 mg/l

TASTING NOTES: Ruby red with violet reflections. The bouquet is exotic and floral with hints of roses and blackberry hips, followed by a balsamic note and pink pepper spiciness.

Taste: medium-bodied, round with vibrant tannins, hints of berries and a final taste of black cherry, spicy. Serving temperature: 18 °C

FOOD PAIRING Great before and during meals, it pairs perfectly with white meat roasts, game and medium aged salami

San Marcello is a proud member of VAN (Vignaioli Artigiani Naturali) Association and FIVI (Federazione Italiana Vignaioli Indipendenti).