



**Lacrima di Moro
d'Alba "Marzaiola"
DOC**



Vines: Lacrima 100%

Harvest: Manually, usually the last 10 days of September

Winemaking process: Traditional skin maceration

Fermentation: Steel tubs

Appearance: Clear

Colour: Reddish purple with ruby highlights

Bouquet: Full-bodied, aromatic, hints of blackberry

Taste: Smooth and lasting, characteristically berry-like

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



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