WINE NOTES

TENUTA DI TAVIGNANO, LACRIMA DI MORRO D'ALBA "BARBAROSSA"

the region | **Marche, Italy**

the producer | **Tenuta di Tavignano**

Tenuta di Tavignano began in 1973 as the passion project of husband and wife duo Stefano Aymerich di Laconi and Beatrice Lucangeli. When they stumbled upon a 230 hectare plot of land in Italy's Marche region, they knew they had to answer to their roots and begin growing grapes. The land is right outside the village of Cingoli, known as the 'Balcony of the Marche'. For years, the couple dedicated their work to native grapes of the region, focusing on Verdicchio specifically. In 2017, Ondine de la DFeld Aymerich (niece of Stefano) joined the team, adding a fresh perspective and new energy to the vineyard. With Ondine's help, Tenuta di Tavignano expanded their production to include mony other native grapes (outside of Verdicchio) and transformed their entire land to organic agriculture. The resulting wines are fresh, delicious, and surprisingly inexpensive.

the wine | **Lacrima di Morro d'Alba**

Lacrima is an Italian grape, grown mostly in the Marche region of Italy, on the Eastern coast along the Adriatic Sea. The word 'lacrima' means teardrop in Italian, and probably refers to how the grapes have a tendency to burst open, with juice running down the grape like a tear. Once made into wine, Lacrima is highly aromatic and richly flavored with intense florality and spice. The Tenuta di Tavignano Lacrima di Morro d'Alba "Barbarossa" is bright red with cherry blossom and violet on the nose. Velvety tannins and a soft, savory palate make this wine an ideal pair for any red meat - maybe even a creamy bolognese?

to serve | Chill to cellar temp (53º) and serve!

SALUTI!