

Luciano Landi, "Gavigliano" Lacrima di Morro d'Alba Superiore

- Authentic expression of Lacrima from its indigenous region
 - Old vines grown in limestone soils
 - Perfect pairing for spicy foods

The Producer

Lacrima di Morro is an ancient native varietal from the Marche region on the Adriatic coast of Italy. The storied history of Lacrima stretches back to the 1100s, when Holy Roman Emperor Federico Barbarossa was a big fan of the varietal.

As Italy began to focus more on international exports in the 1970s and 1980s, Lacrima was on the brink of extinction. Luciano Landi took it upon himself to plant the native varietal on his family's estate, and set out to make a world-class wine. The rest, as they say, is history. Lacrima is now seen as one of the most distinctive and delicious native varietals of Italy, and Landi is seen as the star producer, credited with bringing back the varietal into its full glory.

Landi's unique and recognizable style originates from its vineyards in Belvedere Ostrense, on the hills overlooking the sea at 250 meters above sea level, North of Jesi in the province of Ancona.

For centuries vines have thrived here, because of the many hours of sunshine, alternated by cool nights and sea breezes that mitigate the bad weather of the colder months. In addition to this ideal climate, the loose and limy soil is ideal for red berries vines.

The winery was founded in the fifties by Sergio Landi who owned 4 hectares of land cultivating Lacrima di Morro d'Alba and other varietals.

Today his grandson Luciano manages the estate, which covers a territory of 20 hectares, of which 16 hectares with vines.

After the new cantina, built in 1994 for the production of wine, an underground cellar was created for the 'l'elevage' of wines in vintage wood and then ageing in the bottle. The whole production process is managed with great attention in order to best enhance the potential of each grape of each harvest and to give our wines character traits of style and quality.

The Wine

Luciano Landi is the reputed master of Lacrima di Morro, and "Gavigliano" is his finest expression of the varietal. The wine is grown from old vines in limestone soils, producing fruit that is concentrated and aromatic. The wine presents intense aromas of violets, berries and spice, with a robust, full-bodied mouthfeel and a balanced finish.



Region: Marche

Appellation: Lacrima di Morro d'Alba Superiore

Vineyards: Belvedere Ostrense and San Marcello in the province of Ancona

Altitude: 250 m

Varietals: 100% Lacrima

Vinification: Soft pressing of the grapes placed in small boxes with destemming, controlled temperature fermentation in steel vats 12-14 days maceration with pressing.

Ageing: 50% of this wine is aged for about 6 months in small 225 litres french oak barrels, this makes it more harmonious and enhances its refined bouquet.

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We provide great restaurants and retailers with wines they are proud to serve and keep their guests coming back for more.