



Tenuta Mattei

Lacrima di Morro d'Alba

A deep purple color, a prelude to a rich and seductive aromatic profile with a floral bouquet of rose and violet, blending with wild strawberries, crisp cherries, and a subtle touch of spice. On the palate, this wine is dry yet enveloping, with soft, well-integrated tannins. Its freshness makes it agile and pleasant, while the long finish elegantly recalls the fruity and floral notes perceived on the nose.

Lacrima

Organic

Appellation	Lacrima di Morro d'Alba DOC
Vineyard	The winery and Tenuta Mattei vineyards are located in the sinuous hills of the Esino valley. The peculiarity of these areas are the clay-like soils of marine-alluvial origin that arise in a strip of land enclosed between the Adriatic Sea, to the East, and the chain of the Apennines, to the West.
Vinification	Temperature controlled fermentation and 12 months aging in steel tanks.
Pairing	It is matched with simple homemade appetizers such as "Fabriano" salami, tomato based pasta courses, dishes with white meats in balanced or spicy preparations, as well as rabbit, roast turkey or grilled meat.



Danilo is the heir of a historic family of winemakers from the Marche, in the province of Ancona. The family-run business originated in the early twentieth century, when Danilo's grandfather cultivated the vineyard and the fields of his property. At the time, the grape harvest was given to the local wineries who made wine to be sold in the local market. At the end of the 1950's the company passed on to his son Mario and his wife Maria, who increased the cultivated area of vineyards and began to sell the wine directly, first locally, then throughout Italy. In the mid-eighties Danilo took over the company, enlarged the vineyards even more and increased the production of wine. It's during these years that the vineyards moved towards organic cultivation. In 2013 the brand Tenuta Mattei was born. Danilo tries to pass on his passion and family traditions to his daughters Beatrice and Veronica.