Az. Ag. LANDI

The Landi family roots in agriculture started in the 19th century, as part of the sharecropping system prevalent at the times. in 1948, Sergio Landi purchases the first parcel of land, 5 hectares in size (12 acres), which he deemed to be the perfect location for growing vineyards. Here he builds a house with a wine cellar in the basement and planted the first vineyard of Lacrima di Morro d'Alba, which was considered to be the best varietal in the area and valued since the 10th century.

In the following years the remaining land is planted with vineyards. In 1987, Lacrima di Morro d'Alba receives the DOC designation. The name derives from Lacrima, which means tears. When the grapes are fully mature, small drops of liquid from the grape form on its surface, reminiscent of tears. Morro d'Alba is the largest town in the Area. Hence, Lacrima di Morro d'Alba. In 1987 only 34 hectares (85 acres) were planted with Lacrima, now there are still only 106 hectares (265 acres).

Luciano Landi, Sergio's grand child, takes over the family business in 1990. He has spent his entire life on the farm, next to his grandfather gaining from his experience and sharing his vision. Together they plan the future of "Azienda Agricola Landi". They modernize the operation, purchase 6.5 hectares (16 acres) of prime land and plant Lacrima, using the high density planting techniques, 6500 vines per hectare.

The new facility and vineyards, along with the wealth of knowledge gained through the generations, assures the production of the highest quality for years to come.

GOLIARDO

REGION: Marche
WINEMAKER: Luciano Landi and Sergio Paolucci
YIELD PER VINE: 2 lbs
GRAPE TYPE: Montepulciano, Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot
COLOR: Deep purple
BOUQUET: Dried morello cherries and berry aromas
TASTE: Concentrated with delicate tannins and finishes with fruit and spice
BARREL AGEING: 15 Months Allier
RECOMMENDED DISHES: Pasta, red meat and grilled sausages
CASES PRODUCED: 625
SERVE: 68° F (20° C)