

LACRYMA CHRISTI DEL VESUVIO DOC BIANCO

Wine with a prestigious name, whose origin is lost in legend: God wept when He found a piece of heaven stolen by Lucifer in the Gulf of Naples, and where His tears fell, the vine of Lacryma Christi was born. Considering the extraordinary nature of the land, rich in ash mixed with lava and pumice, where the vine struggles to grow, it is impossible to ignore the powerful influence of nature in the expression of aromas and flavors.



WINE PROFILE

DENOMINATION

Lacryma Christi del Vesuvio DOC Bianco

VARIETY

Caprettone (or Coda di Volpe del Vesuvio) 100%

VINEYARD AND SOIL

The soil in the Vesuvian area is volcanic, loose, rich in mineral elements, well-drained. The exposure is mainly South-East on an average altitude of 170 masl. The density of plantation is about 2.500 vines/hectare and the plants are trained with "raggiera" and espalier with Guyot pruning systems.

HARVEST PERIOD

First half of October. Manual harvest.

VINIFICATION AND REFINING

Classic white vinification in stainless tanks (about 20 days) at controlled temperature (16°C-18°C). Refines for some months in bottle before release.

SPECIAL SIZE

0,375 lt

SENSORY PROFILE



COLOUR

Straw yellow



BOUQUET

Hints of ripe fruits, yellow peach, pear, typical aroma of licorice and mineral notes.



TASTE

A well-structured and balanced wine, with well linked fruity and mineral notes.



PAIRINGS

Starter

- Finger food, sea salads

Main course

- Seafood and shellfish dishes
- Grilled squid, octopus, baked white fishes



AGING POTENTIAL

5 years



SERVING TEMPERATURE

12-14 °C

Narrated by Piero
Mastroberardino

