

LACRYMA CHRISTI DEL VESUVIO DOC ROSSO

A wine with a prestigious name and legendary origin, obtained from the Piedirosso grape variety cultivated in the Vesuvian area rich in ash. The earthy nature of the terroir, captured in the bottle, continues to express itself over time even after moderate aging. Prominent flavors of marasca cherry and plum are complemented by spicy notes of pepper and cloves, mineral undertones, and a distinctive smoky character.



WINE PROFILE

DENOMINATION

Lacryma Christi del Vesuvio DOC Rosso

VARIETY

Piedirosso 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

Half October. Manual harvest.

VINIFICATION AND REFINING

Classic red vinification in stainless tanks with maceration on the skins (about 10 days) at controlled temperature (22°C-24°C). Refines for some months in bottle before release.

SPECIAL SIZE

0,375 lt

SENSORY PROFILE



COLOUR

Ruby red



BOUQUET

Cherry and plum aromas, supported by spicy notes of pepper and clove, mineral nuances and a peculiar smoky note.



TASTE

Delicate, with great drinkability and freshness, it also offers fruity and spicy notes to the taste.



PAIRINGS

Starter

- Soups, cold meats, fresh and aged cheeses

Main course

- Pizza, tomato sauce pasta, pasta salads, pasta with legumes
- Red meats, grilled swordfish



AGING POTENTIAL

10 years +



SERVING TEMPERATURE

18 °C

Narrated by Piero
Mastroberardino

