

LACRYMA CHRISTI DEL VESUVIO BIANCO D.O.C.

Grape Variety:
100% Coda di Volpe.

Production Area:
from carefully selected vineyards of Vesuvio.

Winemaking:
harvested at the beginning of October, juice held on skins for several hours prior to gentle pressing to maximize the flavour. Fermented at cool temperatures with selected yeasts in stainless steel tanks and bottled young to preserve its freshness.

Tasting Notes:
staw yellow colour. Refined and intense aromas of riped fruits, pineapple, peach, broom and typical note of licorice. Soft and well structured, on the palate hint of tropical and mineral notes.

Food Pairings:
suitable to drink with every meal, with aperitif, risotto, seafood dishes and fresh fish.

Serve at 10°C.

