

## LACRYMA CHRISTI DEL VESUVIO ROSSO D.O.C.

**Grape Variety:**

100% Piediroso.

**Production Area:**

Vesuvio carefully selected vineyards.

**Winemaking:**

carefully selected grapes, maceration on the skins for around 10 days, fermentation a 25-28°C.

Aged in French oak barrels for around 8 months.

**Tasting Notes:**

dark ruby colour, it has a fruity aroma with hints of cherry, raspberry, blackcurrant and spicy overtones of minerals and cloves. Soft and elegant in the mouth with pleasant tones of red fruits, plums and hints of tobacco, coffee and ground pepper.

**Food Pairings:**

versatile wine, try with pastas, meat-based soups, roasted or boiled meats, lamb, or cheeses such as provolone.

*Serve at 18 - 20° C*

