

LACRYMA CHRISTI DEL VESUVIO ROSSO  
D.O.C.



*Grape Variety:* 100% Piediroso.

*Production Area:* selected vineyards on the slopes of Vesuvius.

*Winemaking:* the grapes are vinified with maceration on the skins for approximately 6 days, then fermented at 25°-28°C. This wine is aged in French oak barrels for at least 8 months and is further refined in the bottle prior to release for sale.

*Tasting Notes:* dark ruby red color. The bouquet highlights aromas of cherry, raspberry and blackcurrant with spicy (clove) and mineral overtones. Soft and elegant in the mouth, developing agreeable flavors of red fruits, plum, tobacco, coffee and ground pepper.

*Food Pairings:* it is a versatile wine. Ideal with pasta, meat-based soups, roast or boiled meat, lamb, or cheese such as Provolone.

*Best served at 18-20 °C.*