



LACRYMA CHRISTI DEL VESUVIO BIANCO D.O.C.



Grape Variety: 100% Coda di Volpe.

Production Area: selected vineyards on the slopes of Vesuvius.

Winemaking: the grapes are harvested at the beginning of October and left to macerate on the skins for several hours prior to gentle pressing to maximize the flavors. Fermented in stainless steel tanks at cool temperatures with selected yeasts and bottled young to preserve freshness.

Tasting Notes: straw yellow color, with refined and intense aromas of ripe fruits, such as pineapple, peach, gorse and a typical hint of licorice. Soft and well-structured on the palate, it develops agreeable notes of tropical fruit and minerals.

Food Pairings: a very food-friendly wine, ideal as an aperitif, with risottos, seafood dishes and fresh fish.

Best served at 10°C.