

VESUVIO

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 a gentle pressing to maximize the flavors. Fermented in stainless steel tanks at cool temperatures with selected yeasts and bottled young to preserve its freshness.

Tasting Notes:

straw yellow color, with refined and intense aromas of ripe fruits, such as pineapple, peach, broom and a typical note of licorice. Soft and well-structured on the palate, developing nice tropical fruits and mineral notes.

Food Pairing:

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

Best served at 10°C.

