

VESUVIO

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 a maceration on the skins for approximately 6 days, then fermented at 25°-28°C. This wine ages in French oak barrels for at least 8 months and is further refined in the bottle prior to release.

Tasting Notes:

dark ruby red color. The bouquet on the nose shows aromas of cherry, raspberry, cloves and minerals overtones. Soft and elegant in the mouth, developing pleasant flavors of red fruits, plum, tobacco, coffee and ground pepper.

Food Pairing:

it is a versatile wine. Ideal with pasta, meat-based soups, roasted or boiled meat, lamb, or cheeses such as provolone.

Best served at 18° - 20°C.

