

LACRYMA CHRISTI DEL VESUVIO ROSSO DOC



VINEYARD & PRODUCTION INFO

Soil composition: volcanic
Training method: Guyot
Elevation: 1,500 ft a.s.l.
Vines/ha: > 3,000/ha
Exposure: South/South-East
Vines age: 10 years
Harvest time: October
Production: 13,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Piedirosso
Fermentation

Container: stainless steel tanks

Maceration

Technique: on the skins

Length: 10 days

Aging

Container: barriques

Wood: French oak

Length: 8 months

In bottle: 2 months



TECHNICAL DATA

Alcohol: 13%
Residual sugar: 3 g/l
Acidity: 3 g/l
Dry extract: 36.6 g/l



FOOD PAIRINGS

Ideal with first courses with meat sauces, white and red meats, mature cheeses, and hot, spicy dishes.



TASTING NOTE

Ruby red with violet reflections.
Intense fruit aromas of cherry, raspberry, and black currant, with spicy overtones and hints of minerals and cloves.
Soft and elegant, with pleasant tones of mature red fruits, plums, and hints of tobacco, coffee, and ground pepper.

PRODUCER PROFILE

Estate owned by: Paolo & Daniela Mastroberardino
Winemaker: Paolo Mastroberardino
Total land under vine: 200 ha
Winery production: 1,200,000 bottles
Region: Campania (Italy)

