



LACRYMA CHRISTI DEL VESUVIO ROSSO DOC

WINE DESCRIPTION

Lacryma Christi wines are made in white, red and rosé versions. There several legends surrounding the origins of the name Lacryma Christi and how it was applied to the wines of Mount Vesuvius. The popular legend is that the Archangel Lucifer, cast from Heaven, desperately grabbed a piece of it with his fingernails as he fell and placed it on earth near the Gulf of Naples. Noticing the loss, the Lord wept, and where each of his tears fell the first vines grew on Earth.

TASTING NOTES

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

FOOD PAIRING

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



VINEYARD & PRODUCTION INFO

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|--------------------|---|
| Vineyard location: | Selected vineyards on the Vesuvio hills |
| Soil composition: | Volcanic |
| Training method: | Guyot |
| Elevation: | 1,500 ft |
| Vines/Acre: | > 3,000/Ha |
| Exposure: | South-Southeast |
| Age: | 10 years |
| Harvest time: | October |
| Production: | 13,000 bottles |

WINEMAKING & AGING

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|--------------------------------|--------------------------|
| Varietal composition: | 100% Piediroso |
| Fermentation container: | Stainless steel tanks |
| Maceration technique: | On the skins for 10 days |
| Type of aging container: | French oak barriques |
| Length of aging before bottle: | 8 months |
| Length of bottle aging: | 2 months |

ANALYTICAL DATA

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|-----------------|----------|
| Alcohol: | 13% |
| Residual sugar: | 3 g/L |
| Acidity: | 3 g/L |
| Dry extract: | 36.6 g/L |

PRODUCER PROFILE

Estate owned by:
Walter Mastroberardino
and his children Paolo and Daniela
Winemaker: Paolo Mastroberardino
Total acreage of vine: 494 (200 Ha)
Winery Production: 1,200,000 bottles
Region: Campania

