



WINEMAKER

Massimo Di Renzo

TECHNICAL DATA

Alcohol
12.5%

MASTROBERARDINO

LACRYMA CHRISTI DEL VESUVIO

BIANCO DOC 2019

BACKGROUND

The Mastroberardino family, leaders in Italian viticulture, are largely responsible for the revival and elevation of Irpinian and Campanian winemaking post WWII. Their efforts ignited a resurgence in quality red and white wine production in all of Southern Italy. Working primarily with Campania's ancient, native varietals, Fiano, Greco, and Aglianico, Mastroberardino has resuscitated would-be extinct grapes into world class varieties.

Legend has it that God cried when he found a corner of heaven, above the gulf of Naples, stolen by Lucifer. Where his divine tears fell, the vines of Lacryma Christi were born. The history of the vines is as colorful as its legend; having been produced since the ancient Roman times. It was the monks who popularized the wine in the Middle Ages and gave it its name.

APPELLATION

Lacryma Christi del Vesuvio DOC Bianco, Italy

VARIETAL COMPOSITION

100% Coda di Volpe

TERROIR & VINTAGE NOTES

Located in the DOC of Vesuvio, the vineyards sit below Mt. Vesuvius, who, through its destruction, has nourished the land with mineral-rich volcanic ash and lapilli, small rock fragments that are from volcanos.

The ventilating winds of the nearby Tyrrhenian Sea promotes a healthy climate for the region's native grapes, Piediroso and Coda di Volpe.

The Vesuvio DOC area is characterized by volcanic, loose soils, very rich in minerals and well-draining. The exposure is mainly South-East facing. Positioned 170m a.s.l., the vines are albarellato-trained (head-trained) and guyot-pruned, with a plant density of 2,500 vines / hectare and average age of 15 years.

WINEMAKING & AGEING

Hand harvested in October, grapes are fermented in stainless steel at controlled temperatures. Refinement in bottle for at least one month, prior to release.

TASTING NOTES

Pale yellow. Aromas of pear, apple and citrus, with notes of white peach and licorice. Smooth, with moderate acidity and body make this a well-structured, food-friendly wine. Great with fresh or fried seafoods and creamy pasta or risotto dishes.



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WORLD-CLASS QUALITY



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