Lacryma Christi del Vesuvio Bianco DOC 2016

WINE DESCRIPTION
The name of this wine is entwined with a legend. According to the story, God cried when he found a corner of Heaven stolen by Lucifer and where his tears fell, there grew the grapes that make Lacryma Christi, which translates as “tears of Christ.” Made from 100% Coda di Volpe grown in volcanic soil, this wine is fermented in stainless steel to preserve its unique, fresh profile.

TASTING NOTES
Pale yellow in color, aromas of pear and other tree fruits complement undertones of white peach and licorice. On the palate, strident minerality and good body make this a well-structured, food-friendly wine.

FOOD PAIRING
This wine is great as an aperitif, but it also pairs well with shrimp cocktails, Lyonnaise sauces, seafood risottos, and calamari friti.

VINEYARD & PRODUCTION INFO
- Production area/appellation: Vesuvio DOC
- Vineyard size: 30 acres
- Soil composition: Volcanic
- Training method: Espalier with Guyot pruning system and Arbor-trained
- Elevation: 561 feet
- Vines/acre: 1,200
- Yield/acre: 2.8 tons
- Exposure: Southeastern
- Year vineyard planted: 1996/2003
- Harvest time: October
- First vintage of this wine: 1960
- Bottles produced of this wine: 70,000

WINEMAKING & AGING
- Varietal composition: 100% Coda di Volpe
- Fermentation container: Stainless steel tanks
- Length of alcoholic fermentation: 15 days
- Fermentation temperature: 59-61 °F
- Maceration technique: Sur-Lie Aging
- Type of aging container: Stainless steel tanks
- Length of aging before bottling: 3 months sur lies
- Length of bottle aging: 2 months

ANALYTICAL DATA
- Alcohol: 12.5 %
- pH level: 3.4
- Residual sugar: 0.5 g/L
- Acidity: 4.7 g/L
- Dry extract: 19.0 g/L