

## CRATERE BIANCO

### Lacryma Christi del vesuvio bianco protected designation of origin

This wonderful corner of the world has given rise to myths and legends. "God recognized the gulf of Naples as a strip of sky removed by Lucifer. He wept and where his divine tears fell, Lacryma Christi vines arose"

#### TECHNICAL SHEET

**Grape variety** | Caprettone, Falanghina

**Production area** | Agro Vesuviano

**Soil** | predominately sandy

**Training system** | low arbour and cordon spur system

**Yield** | 70 - 80 quintals

**Harvest period** | first part of October

**Harvest** | manual

#### VINIFICATION

**Technical prefermentation** | cryomaceration

**Fermentation** | 2 weeks in stainless steel

**Fermentation temperature** | 18° - 20° C

**Refining** | a few months on the lees in stainless steel and in bottle

**Alcohol content** | 12,5%

#### ORGANOLEPTIC CHARACTERISTICS

Yellow in color with greenish notations. The nose is dominated by a hint of apricot and wild herbs, while mineral notes complete the aromatic bouquet. It is structured, full and persistent in the mouth.

