

CRATERE ROSSO

Lacryma Christi del vesuvio rosso 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 | Piediroso, Aglianico, Sciascinoso

Production area | Agro Vesuviano

Soil | predominantly sandy

Training system | low arbour and cordon spur system

Yield | 70 - 80 quintals

Harvest period | late October

Harvest | manual

VINIFICATION

Technical prefermentation | slightly long maceration with delestage

Fermentation | 2 weeks in stainless steel

Fermentation temperature | 24° - 26° C

Refining | in stainless steel and bottle

Alcohol content | 12,5%

ORGANOLEPTIC CHARACTERISTICS

An intense red color. The nose presents a generous complexity with evident spicy notes accompanied by fragrances of licorice, straw, and slight nuances of violet. It has a good persistence, freshness and structure in the mouth.

