

Cratere Bianco

Lacryma Christi del Vesuvio DOP Bianco

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”

Grape variety: Caprettone, Falanghina

Production area: Agro Vesuviano.

Soil: predominately sandy.

Training system: low arbour and cordon spur system.

Yield: 70-80 quintals/ha

Harvest: October, manual.

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.



Formati Disponibili
0.75l