

Mastroberardino

1878

Great Wines from Campania

LACRYMA CHRISTI BIANCO



COLOR

Straw yellow.



BOUQUET

Hints of ripe fruits, white peach, pear, typical aroma of liquorice and mineral notes.



TASTE

A well-structured and balanced wine, showing fine fruity and mineral notes.



FOOD PAIRINGS

Appetizers
Finger food, sea salads

First courses
Sea food dishes and shellfish

Second courses
Grilled squid, octopus, shellfish dishes



AGING POTENTIAL

15 years and more.



SERVING TEMPERATURE

12 - 14 °C.



SENSORY FEATURES

Follow us on



Great Wines from Campania

LACRYMA CHRISTI BIANCO

A wine with a prestigious name, its origins are lost in legend: God cried finding the Gulf of Naples, a strip of heaven stolen by Lucifer, and in the place where his tears fell, Lacryma Christi vines grew. Due to the extraordinary nature of the territory, full of ashes mixed with lava and lapilli, where the vine hardly climbs, it is impossible to ignore such a force of nature in the expression of aromas and flavors.

APPELLATION

Lacryma Christi del Vesuvio DOC Bianco

VARIETY

Coda di Volpe 100%

SOIL AND ESTATE

The soil in the Vesuvian area of production is volcanic, loose, rich in mineral elements, well-drained. The exposure is mainly South-East on an average altitude of 170 m a.s.l.. The density of plantation is on average 2,500 vines/hectare and the plants are about 15 years old and trained with Arbour and espalier with Guyot pruning systems.

HARVEST PERIOD AND TYPOLOGIE

First part of October and manual harvest.

VINIFICATION AND REFINING

Classic white vinification in stainless tanks at controlled temperature.

Refines for at least 1 month in bottle before release.



VESUVIUS

Great wines from Campania

The Denominazione di Origine Controllata Vesuvius, recognized in 1983, refers to the wide band that grows on the slopes of the volcano, an area with an outstanding scenic landscape.

Lacryma Christi wine has an ancient name which has been lost over time. The name has always been part of a myth passed down through generations. It is said that the Lord saw in the Gulf of Naples a strip of sky which was torn by Lucifer during his fall to hell and wept. Lacryma Christi vines arose where his divine tears fell.

The wine, historically made famous by the Ancient Romans, owes its fame and name to the monks who, as far back as the Middle Ages, used to produce the free-run juice from the grapes harvested in vineyards in the Vesuvius area.

The history of the Campania region, the Campania Felix Roman era, owes its fertility to Vesuvius, the god and demon of this land, because of its ability to sustain life and at the same time destroy it.

The presence of Vesuvius has had a decisive effect on the mineral wealth of the whole area, and therefore the fruits of the earth. The influence of the Tyrrhenian Sea and the volcanic complex, the topography of the area and the predominant exposure of the vineyards, located in areas particularly suited to growing grapes, combine to determine a well-ventilated, bright, favourable performance of all growth and productive functions of the indigenous grape varieties, such as Piediroso and Coda di Volpe or Caprettone.



The terroir

Soil: Volcanic, loose, rich in mineral elements, well-drained.

Vines: Piediroso and Coda di Volpe.

Density of Plantation: on average 2,500 vines/hectare (about 1.000 vines/acre)

Training System: Arbour system and espalier with Guyot pruning system

Exposure: Mainly South-East

Altitude: On average 170 m a.s.l.

