



'MUNAZEI'

LACRYMA CHRISTI DEL VESUVIO BIANCO DOC



CAMPANIA

GRAPES: 100% Caprettone

PRODUCTION AREA: Comune di Trecase, Bosco del Monaco and Tirone della Guardia areas, inside the Vesuvius National Park.

ABOUT THE VINEYARD: The 20 year old vineyard is planted in volcanic soil which is high in potassium and other micro-elements.

VINIFICATION: Manual harvest, grape selection before soft destemming press followed by low temperature skin fermentation in stainless steel tanks at 4°C for about 48-72 hours. Soft crushing lees removal, must clearing and controlled temperature fermentation at 10-12°C for about 18-24 days.

SENSORY ANALYSIS: Straw yellow, on the nose it recalls firestone, citrus notes of bergamot and tones of asparagus, sage and other aromatic herbs. The Vesuvian sapidity and the freshness make this wine very pleasant to drink, in good balance with its structure

GASTRONOMY: Pairs well with seafood, shellfish, vegetable and light soups.



This wine is proudly represented by Specialty Wine Company. For questions about this wine please contact us by phone at 419.625.9463 or visit our website at