

Mastroberardino

1878

Great Wines from Campania

LACRYMA CHRISTI ROSSO



COLOR

Ruby red.



BOUQUET

Full, with cherry and plum aromas, supported by spicy notes of pepper and clove, minerals nuances.



TASTE

Warm, well-structured and smooth, with fine tannins and a finish of fruits and spices.



FOOD PAIRINGS

Appetizers

Soups, cold meats, fresh and aged cheeses.

First courses

Courses with meat sauces, mushrooms and truffles.

Second courses

White and red meats.



AGING POTENTIAL

20 years and more.



SERVING TEMPERATURE

18 °C.



SENSORY FEATURES

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Great Wines from Campania

LACRYMA CHRISTI ROSSO

A wine with a prestigious name and a legendary origin; the grapevine is Piedirosso, cultivated in the Vesuvius area, rich in ashes. The nature of the territory is captured in the bottle and it is expressed in time even after a long ageing period.

APPELLATION

Lacryma Christi del Vesuvio DOC Rosso

VARIETY

Piedirosso 100%

SOIL AND ESTATE

The characteristic of soils 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 TYPOLOGY

Half of October and manual harvest.

VINIFICATION AND REFINING

Classic red 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.

