



Oblivium

Lacryma Christi del Vesuvio Rosato

Denominazione di Origine Protetta

Grapes: 80% Piedirosso, 20% Aglianico

Production area: Monte Somma production area

Exposure and altitude: mountainous terrain exposed to the south

Type of soil: volcanic sandy soil with the presence of pumice stone and lapilli

Training system: espalier with Guyot pruning

Plant density: 3000 vines per hectare

Grape yield Kg/ha: 6000

Harvest period: second decade of October

Winemaking techniques: the ripe grapes are hand-harvested. After destemming and crushing, they undergo soft pressing, followed by fermentation in white at a controlled temperature of 12°C in steel tanks.

Organoleptic characteristics: pale pink color with intense fruity aromas, a bouquet of fresh flowers, wild strawberries, and raspberries. On the palate, it is fresh, recalling red fruits.

Alcohol content (% by volume): 12/13.5

Food pairings: excellent with dishes based on shellfish and seafood, and for tastings of fresh and aged cured meats and cheeses. Recommended with pizza.

Bottle formats: 0.75 lt



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