



Nyxaria

Lacryma Christi del Vesuvio Bianco

Protected Designation of Origin

Grapes: Falanghina 20% Caprettone 80%

Area of production: production area Monte Somma

Exposure and altitude: Mountainous territory, facing south

Type of territories: Sandy volcanic with presence of pumice stone and lapilli

Breeding system: espalier with Guyot pruning

Density: 3000 for hectare

Yield grape kg/ha: 6000

Grape harvest time: October

Technique to produce wine: Destemming of the grapes, followed by static decanting for 24 hours, then only the free-run must is fermented at a controlled temperature

Aging: 3 months on fine lees with *bottonàge* followed by bottling and further refinement in the bottle

Characteristics organoleptic: it's straw yellow on the nose notes of white fruit (peach, apple, apricot) presence of floral notes such as broom. Fresh, savory, vibrant sip with a finish of long acidity and persistence

Alcohol produced: on average 12/13

Combinig: hors d'oeuvres of fish and earth, fish, cheese of half mature and buffalo mozzarella



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