

new product 2022



## 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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