

Lacryma Christi del Vesuvio "Lacrimanero" DOP



- Cantine Olivella is located in Sant'Anastasia, a small village nearby **Naples at the foothill of the Vesuvio**. The winery took its name from an ancient source of water "Olivella Spring" near which, in 1974, archeologists discovered a fragment of a Roman wine jar with engraved the name of an ancient wine maker "Sex Cati Festi" which became the symbol of Olivella's bottles.
- Cantine Olivella was one of the first winery to register as producer of "Catalanesca" a grape variety originally from Catalonia, Spain, which finds in the volcanic soil a perfect environment for a perfect maturation.
- Along with the Catalanesca, Cantine Olivella, produces other wonderful grapes varieties as **Piedirosso, Aglianico, Caprettone, and Olivella**.

Varietal: 50% Piedirosso, 30% Olivella, 20% Aglianico

Appellation: Lacryma Christi del Vesuvio DOC

Production Zone: Mount Somma, Naples, Campania; altitude 300-600mt a.s.l.

Soil: Volcanic sandy soil - Ungrafted vines

Vinification: Gentle whole pressing, fermentation in stainless steel tanks with skin contact

Maturation: 7 months in stainless steel tanks, refinement in bottle for 3 months

The label represents Mount Somma and Mount Vesuvio and express the power of the volcanic origin of this wine.



- *Bright ruby with purple hints, just translucent. Explosively grapy, juicy and fruity with lush grape/cherry jam impressions. The finish is dry, but the complexity of the fruit leaves a sweet impression. All this fruit sweetness is braced by a zesty acidity and dusty tannins.*
- *This amazing wine pairs beautifully with Lasagna with meat balls, roasted meats and semi-hard cheeses.*

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