

IL GROTTO
DEL SOLLE



LACRYMA CHRISTI DEL VESUVIO BIANCO doc



Production area

Municipalities of Boscotrecase, Terzigno and Trecase.

Soil

Volcanic, rather loose, pumiceous.

Vine varieties

Coda di volpe (caprettone).

Cultivation

Espalier up to a 600-mt altitude.

Harvest

Manual harvesting in 20-kg crates starting from the 1st week of October.

Vinification

Destemming and soft pressing are followed by alcoholic fermentation at a 15°C controlled temperature.

Maturation

Bottled starting from the spring after the harvest.

Refining

One or two months after bottling.