



**GROTTA
DEL SOLE**

LACRYMA CHRISTI DEL VESUVIO doc SPUMANTE DOLCE



Production area

Municipalities of Boscotrecase and Terzigno.

Soil

Volcanic, rather loose, pumiceous.

Vine varieties

Coda di volpe del vesuvio (caprettone).

Cultivation

Espalier up to a 600-mt altitude.

Harvest

Manual harvesting in 20-kg crates starting from the 4th decade of September.

Vinification

After the crushing, the must is immediately separated from the peels; following a first part of alcoholic fermentation in open vat, it is cooled to 0° C with a 5-day pause, it is made limpid and then sent to the pressure tank for the foaming.

Refining

One month after bottling.