



## Cantine Olivella - Lacryma Christi del Vesuvio Bianco

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<b>Appellation:</b>	Lacryma Christi del Vesuvio Bianco DOC
<b>Type:</b>	White, dry
<b>Grape variety:</b>	Caprettone and indigenous white varieties
<b>Region:</b>	Campania
	<b>Altitude:</b> 450 meters above sea level
	<b>Soil:</b> Volcanic, sandy
	<b>Exposure:</b> Western
	<b>Cultivation:</b> Guyot
<b>Vineyard Notes:</b>	<b>Harvest:</b> First ten days of October
	Classic white vinification process.
<b>Winemaking</b>	<b>Maturation:</b> In stainless steel tanks at a controlled temperature
<b>Notes:</b>	<b>Refinement:</b> "Sur lies" in stainless steel for three months and three months in bottle
	<b>Color:</b> Straw yellow
	<b>Bouquet:</b> Scents of broom and hawthorn
	<b>Palate:</b> Balanced sapidness and softness, full-bodied; fruity elements on the nose are amplified in the release of flavor of dried fruits
<b>Tasting Notes:</b>	<b>Pairing Suggestions:</b> Light appetizers, light and elegant fish dishes, fresh ricotta with bread

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