

Lavaflava

- **Denomination, Type:** Vesuvio Doc – Lacryma Christi
- **Grapes:** Caprettone 85 % - Falanghina 15 %
- **Production area:** Terzigno - Boscoreale
- **Altitude:** 250 - 350 m S.L.M.
- **Soil:** Sandy - Volcanic
- **Exposure:** S/O
- **Breeding System Yield per hectare:** Guyot and Spalliera; 85 q
- **Harvest:** Manual harvest in the second week of September. Selection of the most suitable grapes
- **Vinification:** Soft pressing of whole grapes.
- **Aging:** 8 months on the lees in steel tanks at a controlled temperature
- **Alcoholometry:** 13 %
- **Service temperature:** 8 °C
- **Tasting notes:** It offers typical olfactory notes of the Vesuvian wine tradition. Hints of citrus fruit, which the alcohol content contributes to give it greater depth and intensity. In rapid succession broom flowers and iodine puffs. Savory and rich in acidity, to support a sip that is repeated with pleasure.



85-90 / 100

