



MONTESOLE®



MONTESOLE LACRYMA CHRISTI DEL VESUVIO ROSSO D.O.C.

Vintage	2011
Classification	Red wine - Controlled Designation of Origin
Alcohol content	12,80 % vol.
Total Acidity	5,70 g/l
Free acidity	0,45 g/l
Dry extract	27,0 g/l
Ph	3,57
Free SO2	31 mg/l
Total SO2	93 mg/l
Residual sugars	2,50 g/l
Vine/grape variety	Piedirosso 100 %
First Year Production	2002
Bottles production	7.000
Grapes origin	Vineyards selected in DOC Vesuvius slopes Area in Naples.
Soil	Vulcanic
Cultivation system	Spurred cordon amended.
Yield/ha	90 q/ha
Yield grape to wine	From 1 kg of grapes it has been produced 0,65 l of wine.
Harvest	October second decade.
Harvest system	Hand-harvesting in 20-kg case
Winemaking	Cold maceration, soft pressing, fermentation at controlled temperature in oak casks for 3 months.
Ageing/refining	In steel vat for 6 months, in bottles 3 months.
Olfactory characteristic	It has harmonious fruity flavours and cherry on the nose.
Taste characteristic	The taste is full-bodied and mineral on the palate.

Beyond the fascinating myths on the origin of its name, the Lacryma Christi Rosso is essentially produced from the Piedirosso (Per'e' palummo') grapes, grown in only 15 Vesuvian villages. Of ruby red colour, dry flavour and impressive violet character. It is superb with red meat and game.

P.I.V.A e C.F. 01792160648
C.C.I.A 104385
I.C.Q.R.F. AV 2632
Cod. ACCISA AV V00007C

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