

Great Wines from Campania

LACRIMAROSA



COLOR

Light pink.



BOUQUET

Delicate, fruity, with aromas of white peach, peony, strawberry, raspberry and plums.



TASTE

Balanced and soft, with notes of wild strawberry.



FOOD PAIRINGS

Appetizers

Cold meats, mozzarella di bufala and vegetables.

First courses

Pasta and risottos with meats and seafood soups.

Second courses

White meats, fresh and mature cheeses and seafood dishes.



AGING POTENTIAL

30 years and more.



SERVING TEMPERATURE

12 - 13 °C.



Great Wines from Campania

LACRIMAROSA

Fruit of the great terroir of Irpinia, highly suitable for the Aglianico production. After the soft and delicate pressure of the Aglianico grapes in order to lightly color the juice, the Lacrimarosa is naturally pale and highly aromatic

APPELLATION

Irpinia Rosato DOC

VARIETY

Aglianico 100%

VINEYARD AND SOIL

Lapio, with a South-West exposure and a clay and limestone, with a strong presence of stones soil. The altitude is of 400 m a.s.l. The training system is the espalier with guyot pruning system and the density of plantation is 3,000 vines/hectare (about 1,200 vines/acre). The yeald is of about 5,000 kg/ha (4,460 lbs/acres) and 1,6 kg/vine (3,53 lbs/vine)

AGE OF THE VINEYARD

15 years

HARVEST PERIOD AND TYPOLOGY

End of October, manual harvest

VINIFICATION AND REFINING

Rosé vinification in stainless steel tanks at controlled temperature.

Refines for at least 1 month in bottle before release.



The estates of LACRIMAROSA

Great Wines from Campania

In the estates of Lapio and Pietradefuso, Aglianico shows its great versatility. The Lacrimarosa Irpinia Rosato DOC produced here represents the personality of its chosen land, Irpinia. Management of the vineyards is specifically aimed towards obtaining a rose' wine with freshness, delicacy and aroma. Mild leaf removal, as usually made on white grapes, is carried out throughout the vineyards in order to not expose the grapes to the sun. A very contained cluster thinning and all other managerial tasks are aimed towards achieving vegetative vigor of the foliage, late growth arrest, and grapes with characteristics closer to white varieties.



Pietradefusi

Extension of the estate: 3 hectares
Soil: mainly clayey, rich in minerals, with good organic matter content
Varieties cultivated: Aglianico
Plant density: (plants/ha) 3,000
Training system: cordon spur system
Exposure: North-West
Altitude: 350 m a.s.l.

Lapio

Extension of the estate: 11 hectares
Soil: clay and limestone
Varieties cultivated: Fiano di Avellino and Aglianico
Plant density (plants/ha): 3,000
Training system: cordon spur (for Aglianico) and guyot (for Fiano)
Exposure: South-West
Altitude: 400 m a.s.l.

