



CANTINE OLIVELLA

Vesuvio Bianco Lacryma Christi 'Lacrimabianco'

The smoldering power of an ancient yet active volcano, the native roots of rare and unique grapes, and the passion of local talent eager to breathe new life into one of Campania's most historic wine regions: Dionysus, god of the vine, would be most proud of the team at Cantine Olivella. Here on the slopes of Monte Summa, the oldest part of Vesuvio—the volcano that destroyed Pompeii and continues to rumble, shaking the nerves of the Napolitani—grape growing is an ancient art, the lava-rich, sandy slopes of the volcano providing perfect terroir for native grapes such as Catalanesca and Piediroso.



WINERY: Cantine Olivella

WINEMAKER: Andrea Cozzolino

ESTABLISHED: 2004

REGION: ITALY • Campania • Sant'Anastasia (Naples)

APPELLATION: Vesuvio Lacrima Christi DOC

BLEND: 80% Caprettone, 20% Catalanesca

VINEYARDS: Vineyards, facing northwest, are located in two of Vesuvius' oldest viticultural areas (Sant'Anastasia and Somma Vesuviana) between 900 and 1,800 feet in altitude. Soils mostly volcanic sand.

AGE OF VINES: 15 to 30 years

WINEMAKING: Hand-harvested. Full-cluster press; cold settling; fermentation in tank on indigenous yeasts. Aged on fine lees for four months, then two months in bottle.

TASTING IMPRESSIONS: Aromas of apple and pear, crushed stones, light herbs, stone fruits. Medium-bodied, silky, persistent.

PAIRING SUGGESTIONS: As an aperitif; with fresh fish or shellfish; creamy fish soup or risotto



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