



CANTINE OLIVELLA

Vesuvio Rosso Lacryma Christi 'Lacrimanero'

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: 50% Piediroso, 30% Olivella, 20% Aglianico.

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. Destemmed; fermented in tank on indigenous yeasts. Aged seven months in tank, and three months in bottle.

TASTING IMPRESSIONS: Aromas of small red berries, red plum, smoke, light herbs, some licorice. Medium-bodied and fresh, with smooth tannins

PAIRING SUGGESTIONS: Pork sausages with fennel; roasted chicken; smoked mozzarella and tomatoes



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