



PROFILE

Although his grandfather had vineyards and owned one of the largest caves in the country, Antonio Caputo, owner of Enodelta, was not necessarily destined for the wine business. His parents wanted him to become a lawyer with a stable job, but he had other interests and a relentless entrepreneurial flair. He jumped head first into wine, and by the 1980s, when Antonio was in his early twenties, he managed to start making his own wine under his own label. Ever an innovator, he continued to push himself and took on the challenge of making Aglianico, Fiano, and Greco, even though very few people at the time were bottling these varieties. Now Enodelta produces 500,000 bottles of IGT, DOC and DOCG wines.

SPECIFICATIONS

Wine: Lacryma Christi Rosso

Varietals: 85% Piediroso (local so-called "Per'e palummo", i.e. pigeon's paw) and 15% Aglianico

Appellation: Lacryma Christi del Vesuvio Rosso DOC

Soil: Volcanic

Pruning: Guyot

Vineyard Area: 25 ha

Yield: 100 hl/ha

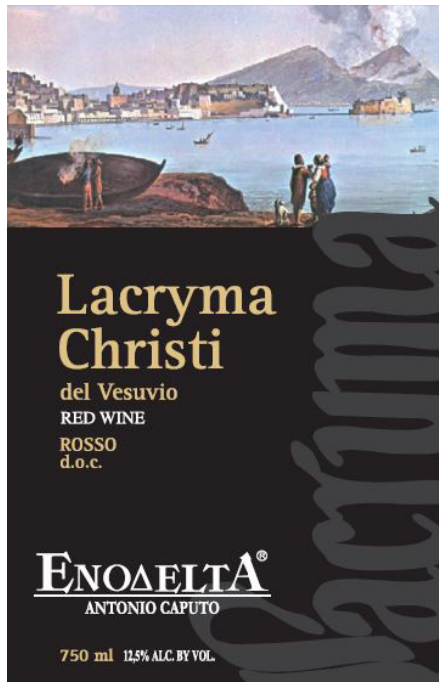
Harvest: Half/end of October

Vine Age: More than 30 years

Vine Training System: Vesuvian pergola

Vinification: Hand-picked selected grapes, soft mashing, fermentation and maceration at controlled temperatures (18-24°C) in stainless steel rotovinifier for a period of approximately 10 days

Tasting Notes: Ruby red color, intense notes of dark berry fruit, taste balanced and persistent



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