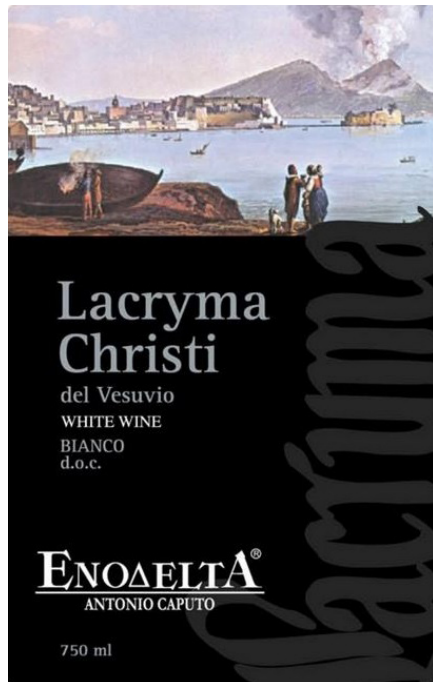




PROFILE

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 varietals. Now Enodelta produces 500,000 bottles of IGT, DOC and DCG wines.



SPECIFICATIONS

Wine: Lacryma Christi Bianco

Varietals: 85% Coda di Volpe (i.e. Fox's Tail), 20% Falanghina

Growing Area: Vesuvio slopes with 20% Falanghina

Appellation: Lacryma Christi del Vesuvio Bianco DOC

Location: Montefalcione - Lapio Campania

Soil: Volcanic

Pruning: Guyot

Vineyard Area: 20 ha

Yield: 100 hl/ha

Harvest: End of September, beginning of September

Vine Training System: Vesuvian pergola

Vinification: Hand-picked selected grapes, soft pressing, settling of must, fermentation at low controlled temperatures (12-15°C) in stainless steel tanks for a period of approximately 15 days

Alcohol: 13.00%

Tasting Notes: Bright straw yellow color, scents of fresh fruits and mineral notes, pleasantly savory character



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