



AZIENDA AGRICOLA  
BOSCO DE' MEDICI

# LAVAFLAVA

Lacryma Christi del Vesuvio Bianco

**Producer:** *Bosco De' Medici | Vincenzo Mercurio*

**Wine:** *Lavaflava | Vintage: 2024*

**Estate Production:** *28,000 btl*

**Region:** *Campania, Italy*

**Appellation:** *Vesuvio DOC*

**Grape(s):** *Caprettone (85%), Falanghina (15%)*

**Altitude:** *230–250 m | Exposure: South / Southeast*

**Soil:** *Volcanic, sandy, rich in iron, potassium, phosphorus and silica*

**Training System:** *Ungrafted; Vesuvian Tent and back-support trellising*

**Vineyard Area:** *8 ha*

**Yield:** *7,000–8,000 kg/ha*

**Farming:** *Practicing biodynamic*

**Harvest:** *Hand-harvested | Second week of September*

**Vinification:** *Direct-press*

**Maturation:** *8 months on fine lees in temperature-controlled steel tanks*

**Bottle Aging:** *1 year before release*

**Body:** *Light | Acidity: High*

**Profile:** *Fresh citrus, floral, white pepper, almond skin*

**Alcohol Content:** *13%*

**Fun Facts:** *The winery sits beside the archeological site of Pompeii*

*“In the shadow of Vesuvius, on land once inhabited by great peoples and noble dynasties, we tend our vineyards with dedication and harvest fine grapes. It is a passion shaped by the power of nature, giving life to wines with a unique and inimitable character.”*

**BONAVITA**  
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AZIENDA AGRICOLA  
BOSCO DE' MEDICI

# LAVARUBRA

Lacryma Christi del Vesuvio Rosso

**Producer:** *Bosco De' Medici | Vincenzo Mercurio*

**Wine:** *Lavaflava | Vintage: 2024*

**Estate Production:** *28,000 btl*

**Region:** *Campania, Italy*

**Appellation:** *Vesuvio DOC*

**Grape(s):** *Piedirosso (85%), Aglianico (15%)*

**Altitude:** *230–250 m | Exposure: South*

**Soil:** *Volcanic, sandy, rich in iron, potassium, phosphorus and silica*

**Training System:** *Ungrafted; Vesuvian Tent and back-support trellising*

**Vineyard Area:** *8 ha*

**Yield:** *7,000–8,000 kg/ha*

**Farming:** *Practicing biodynamic*

**Harvest:** *Hand-harvested | Second week of October*

**Vinification:** *Fermentation at controlled temperature, 15 days of skin maceration, malolactic fermentation in stainless steel*

**Maturation:** *Egginox for 6 months, Tonneaux 3 months*

**Bottle Aging:** *1 year before release*

**Body:** *Light | Acidity: High*

**Profile:** *Cherry, hot lava rock, iris*

**Alcohol Content:** *12.5%*

**Fun Facts:** *The vineyard rows were replanted to mirror ancient Roman planting layouts*

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