

DE ANGELIS

“**C**ampania Felix” - joyous Campania - as it was already known 2000 years ago, due to the felicitous nature of its soils and splendid climate, when its wines were already famous, quoted by Pliny, Horace and Ovid, and exported throughout the Roman Empire - has long been a love of mine. Not only for the extraordinary nature of its ancient and noble varieties, but also for the exemplary nature of its people, whose openly friendly character seems to effortlessly combine pride, integrity, unparalleled musical talent and a peculiarly carefree sort of fatalism: God knows it has to be good for wine.

The De Angelis brothers display just such virtues. Combined with the talent and dedication of their winemaker, Angelo Valentino (former cellar master at Caggiano), they make a formidable team.

Two the wines of my passion in this tiny cellar in the heaven that is Sorrento. Mythical wines, spawned at the foothills of the Vesuvius; red and white, with the same evocative name: Lacrima Christi. Both from timeless varieties, planted there, it seems, since the beginning of time.

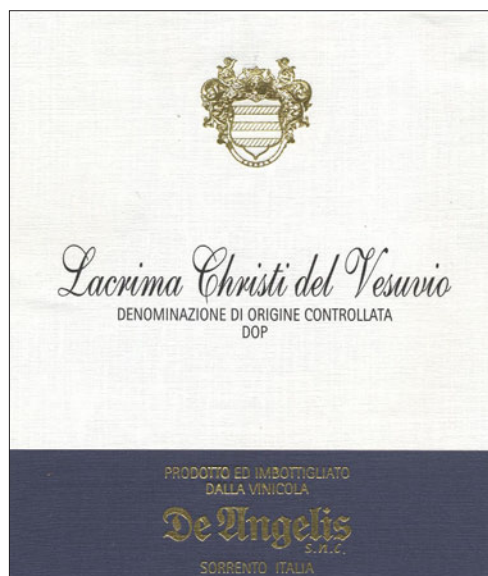
The Lacrima red, a purple son of the Piediroso grape, flamboyantly spicy and gay, quasi Dionysian in its exuberant convolutions on the palate - a dancer of a wine, lightfooted, carefree and effortlessly fragrant. A pure, irrepressible and contagious joy!

The Lacrima Christi white, mainly Coda di Volpe, is a tender, feminine creature, velvety and aromatic. Of a silvery, luminous nature, it teases and caresses the palate, yielding and holding back at once: simply lovely. ♦



Lacrima Christi del Vesuvio Bianco

Zone: *Vesuvius foothills*
 Varietal: *Falanghina, Caprettone (Coda di Volpe)*
 Vineyard Ext.: *5 hectares*
 Average Prod.: *30,000 bottles*



Lacrima Christi del Vesuvio Rosso

Zone: *Vesuvius foothills*
 Varietal: *Piediroso, Aglianico*
 Vineyard Ext.: *10 hectares*
 Average Prod.: *40,000 bottles*