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## VILLA DORA LA CRYMA CHRISTI ROSSO 'GELSONERO'

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**Region:** Campania, Italy

**Appellation:** La Cryma Christi del Vesuvio DOC Rosso

**Grapes:** 70% Piediroso, 30% Aglianico

**Farming:** Certified Organic

**Age of vines:** Planted in 1970

**Altitude, Aspect & Soil Type:** 250-300 M, SW Facing, Volcanic

**Typical Harvest Time:** First half of October

**Maceration & Fermentation:** 20 days on the skins, controlled low temperature fermentation in stainless steel with selected yeasts

**Aging:** 10 months in tonneaux

**Finishing:** Fined with gum arabic, cardboard filtration

**Production:** 15,000 bottles annually

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### Notes from Oliver:

Mount Vesuvius is an active volcano just east of Naples, and the organically farmed vineyards of Villa Dora are on the lower slopes of the volcano, inside the national park that surrounds it. Villa Dora began commercial wine product in 1997, when Vincenzo Ambrosio refurbished the winery and rejuvenated the estate's 70+ year old vineyards, many of which have survived the 3 latest eruptions of Mt. Vesuvius (1906, 1929 and 2945).

The Gelsonero (which means blackberry) is a broad reddish-black color, with smoky aromas and a hint of tar (notes I often find in red wines grown in volcanic soils). Flavors of black fruit (blackberry, black cherry) and woody herbs (thyme, bay, rosemary). Medium-weight but light on its feet. Drink now with red meats, but this could also age wonderfully for 10+ years.