

***Pompei, Province of Naples****Established: 2014**Owners: Palomba and Monaco families**Winemaker: Vincenzo Mercurio**Production: 20000 bottles**Hectares under vine: 8**Viticulture: Organic**Vegan Friendly*

At 1281 metres, Mount Vesuvius dominates the Bay of Naples. It is the only active volcano in mainland Europe, dormant since 1944, and is famous for its catastrophic eruption in 79 AD that buried the Roman cities of Pompei and Herculaneum. The fertile volcanic soil and moderate climate have made Vesuvius home to a rich history of viticulture.

Bosco de Medici takes its name from the Florentine Medici's, after a branch of the family moved to Pompei in 1567 and became instrumental in improving the regions viticulture. After selling their grapes for two decades, the Palomba and Monaco families launched their own wines in 2014. The vineyards, many of them planted with ungrafted pre-phylloxera vines, are divided into various plots, located in the municipalities of Terzigno, Boscoreale and Pompei. The volcanic soil is rich in minerals such as phosphorus, magnesium and potassium and the vineyards are planted exclusively with local grape varieties of Caprettone, Falanghina, Piediroso and Aglianico.

**The local grapes**

Caprettone was, until very recently, often used as a synonym for Coda di Volpe however DNA analysis has shown it to be a distinct variety. Piediroso, also called Per 'e Palummo, is grown widely throughout Campania and often partners the more robust Aglianico, lending acidity and bright red fruits. There is a close genetic relationship between Caprettone and Piediroso and both grapes feature in the local wines, the beautifully named Lacryma Christi del Vesuvio – literally the tears of Christ.

**Lacryma Christi del Vesuvio Bianco DOC 'Lavaflava'**

85% Caprettone and 15% Falanghina, six months in stainless steel. Lightly fruity with lemon and grapefruit notes, there are hints of beeswax and honey, all wrapped up in a flinty mineral driven palate. Perfect with spaghetti vongole or anything else from the Bay of Naples.

**Lacryma Christi del Vesuvio Rosso DOC 'Lavarubra'**

85% Piediroso and 15% Aglianico, six months in stainless steel. Pale strawberry colour with some red cherry fruit, spice and minerality, there's a freshness here that's almost crunchy. At just 12% alcohol, this is a delicious and juicy red on its own or with a variety of food.

**Pompeiano Bianco IGT Pompeii**

100% Caprettone from ungrafted vines in 'vigneto La Rotonda', named after its circular shape with a magnificent panoramic view of the Gulf of Naples. Fermented in a combination of stainless and amphora (21 days on skins), the fruit here is richer and golden with apricot, candied orange, almond and floral notes. Naturally high in acidity, the palate remains fresh with a mineral backbone.

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