

Cantine Astroni 'CRATERE BIANCO'

Lacryma Christi del Vesuvio
Bianco DOP

Falanghina 50%, Caprettone 50%

Co-harvested and co-fermented
in steel (selected neutral yeast).

6-month sur lie aging in steel.
Weekly bâtonnage.

No heavy oak intervention, just
pure fruit, texture from the lees,
and the distinctive synergy of
two varieties fermented as one.



www.regalwine.com  [@regalwineimports](https://www.instagram.com/regalwineimports)

Cantine Astroni 'CRATERE BIANCO'

Lacryma Christi del Vesuvio
Bianco DOP

Falanghina 50%, Caprettone 50%

Co-harvested and co-fermented
in steel (selected neutral yeast).

6-month sur lie aging in steel.
Weekly bâtonnage.

No heavy oak intervention, just
pure fruit, texture from the lees,
and the distinctive synergy of
two varieties fermented as one.



www.regalwine.com  [@regalwineimports](https://www.instagram.com/regalwineimports)

Cantine Astroni 'CRATERE BIANCO'

Lacryma Christi del Vesuvio
Bianco DOP

Falanghina 50%, Caprettone 50%

Co-harvested and co-fermented
in steel (selected neutral yeast).

6-month sur lie aging in steel.
Weekly bâtonnage.

No heavy oak intervention, just
pure fruit, texture from the lees,
and the distinctive synergy of
two varieties fermented as one.



www.regalwine.com  [@regalwineimports](https://www.instagram.com/regalwineimports)

Cantine Astroni 'CRATERE BIANCO'

Lacryma Christi del Vesuvio
Bianco DOP

Falanghina 50%, Caprettone 50%

Co-harvested and co-fermented
in steel (selected neutral yeast).

6-month sur lie aging in steel.
Weekly bâtonnage.

No heavy oak intervention, just
pure fruit, texture from the lees,
and the distinctive synergy of
two varieties fermented as one.



www.regalwine.com  [@regalwineimports](https://www.instagram.com/regalwineimports)

Cantine Astroni 'CRATERE BIANCO'

Lacryma Christi del Vesuvio
Bianco DOP

Falanghina 50%, Caprettone 50%

Co-harvested and co-fermented
in steel (selected neutral yeast).

6-month sur lie aging in steel.
Weekly bâtonnage.

No heavy oak intervention, just
pure fruit, texture from the lees,
and the distinctive synergy of
two varieties fermented as one.



www.regalwine.com  [@regalwineimports](https://www.instagram.com/regalwineimports)

Cantine Astroni 'CRATERE BIANCO'

Lacryma Christi del Vesuvio
Bianco DOP

Falanghina 50%, Caprettone 50%

Co-harvested and co-fermented
in steel (selected neutral yeast).

6-month sur lie aging in steel.
Weekly bâtonnage.

No heavy oak intervention, just
pure fruit, texture from the lees,
and the distinctive synergy of
two varieties fermented as one.



www.regalwine.com  [@regalwineimports](https://www.instagram.com/regalwineimports)