



Greco di Tufo

Denominazione di Origine Controllata e Garantita (D.O.C.G.)

Grape variety: Greco di Tufo 100%

Soil: Clayey-calcareous with consistent sulfurous veins. Soils rich in clay and mineral limestone components, ideal conditions for obtaining wines with intense mineral notes.

Vineyards location: In Irpinia, in the heart of the production area, in the municipality of Tufo.

Farms: Vignale, Ripa ai Corvi, Serrone, Torricino, Prata P.U. Maurisi vineyard.

Exposure and altitude: South-east & South-west at 250-400 meters a.s.l.

Vine age: 5-25 yrs. avg.

Vine training: counter-espalier with guyot pruning

Density: 2,500/3,000 vines per hectare (2.47 acres)

Area: 5 hectare

Yield per hectare: 6 tons

Harvest: early-mid October

Winemaking: Hand-picked and selected grapes for the company's core wine. After a few hours of cold maceration, the destemmed bunches undergo a soft pressing. The must produced ferments with selected yeasts in stainless steel tanks at a controlled temperature of 12-14° C. The wine stays in stainless steel, where it ages for about 4 months on fine lees, to give complexity and structure before starting to be bottled.

Organoleptic properties: Straw yellow with delicate golden reflections. As for sense of smell, citrus notes of youth quickly leave the field to yellow peach, apricot, green almond and flint. On the palate it is fresh and savory with an intense and refreshing citrus fruit, great structure and marked flavor.

Pairing: Perfect with seafood first courses, soups and grilled fish, blue cheeses and semi-aged cheeses. Also ideal in combination with meat-bases first courses.... also goes well with meat-based pastas & light soups.

Serving temperature: 10-12° C

Alc./vol.: 13%

Avg. production: 15,000 btls

First vintage: 2002

