



GRECO DI TUFO DOCG

Appellation: Greco di Tufo DOCG

Grape variety: Greco 100%

Production area: Santa Paolina and Tufo (AV)

Year of planting: 2007

Altitude: 480 m a.s.l.

Soil composition: the composition of the soil varies considerably, but mainly it is clay and limestone

Exposition: North-West

Plant density: 4000 plants per hectare

Training system: espalier with monolateral Guyot pruning

Average yield: 70 quintals per hectare

Harvest: first decade of October

Vinification: manual harvest of selected bunches in 15 kg baskets, destemming and cryomaceration with soft pressing of the grapes, fermentation in stainless steel tanks at a controlled temperature, stop in steel tanks for 3 months and final ageing for about 3 months in bottle.

Organoleptic characteristics: deep straw yellow, weighty in the glass, it has delicate aromas of orange blossom flowers, cedar and lime, up to more intense notes of exotic fruits and icing sugar. On the palate it is a fruit-forward, firmly structured and fresh wine.

Recommended pairings: vegetable tempura; butter escalopes; fried mozzarella.

Available formats: 0,375L; 0,75L