



DI MEO[®]
SALZA IRPINA

Vittorio

GRECO DI TUFO DOCG RISERVA

Greco di Tufo Vittorio is produced with grapes from a steep and sunny vineyard planted in 1998 in Montefusco, at 750 m asl. Manual harvest in slight over-ripening, maceration on the skins, fermentation at a controlled temperature and 14 years of aging (12 in stainless steel tanks and 2 in bottles). The color is a wonderful golden yellow, with citrus and mineral notes on the nose and a full-bodied structure in the mouth. This wine bears the name of Erminia's father, Generoso and Roberto Di Meo and the latter's son.

Appellation: Greco di Tufo DOCG Riserva

Grape variety: Greco 100%

Production area: Montefusco (AV)

Year of planting: 1998

Altitude: 750 m a.s.l.

Soil composition: clay, limestone, with steep slopes on a gradient greater than 20%

Exposure: North-East

Plant density: 3500 plants for hectare

Training system: espalier with monolateral Guyot pruning

Average yield: 50 quintals per hectare

Harvest: second decade of October

Vinification: manual harvesting of selected bunches in 15 kg boxes, maceration on the skins, fermentation at controlled temperature, in stainless steel for 12 years, with a final refinement in the bottle for another 24 months.

Organoleptic characteristics: brilliant golden yellow with an elegant bouquet of cedar, Rennet apple and propolis; after that, a mineral recall of flint and slate and a slight hydrocarbon note. Warm and enchanting, well-balanced sip, with fine acidity and minerality.

Recommended pairings: sushi and sashimi; risotto with pumpkin and taleggio cheese; salmon and potato croquettes.

Available formats: 0,75L; 1,5L

Vintages: 07 - 08