

**ELLE EFFE CI - GRECO DI TUFO DOCG RISERVA 2020**

**PREVIEW**

Each year, the vineyard parcels are vinified separately in order to highlight the differences related to exposure, altitude and soil composition. During pre-blending tastings, certain micro-vinifications have stood out for their exceptional quality and expressiveness.

From the desire to preserve this micro-uniqueness comes Elle Effe Ci, dedicated to the founder *Prof. Lorenzo Fonzone Caccese*: a project that, year after year, will safeguard and release only that small batch capable of expressing extraordinary character, depth and identity.

*The first edition, Elle Effe Ci Greco di Tufo DOCG Riserva 2020, originates from one of these remarkable micro-vinifications that inspired the Fonzone family to give life to this project.*



## **ELLE EFFE CI - GRECO DI TUFO DOCG RISERVA 2020**

### **DATA SHEET**

Denomination: Greco di Tufo DOCG Riserva

Grape composition: greco di Tufo 100% (*ancient clone*)

Vineyard location: Altavilla Irpina (AV)

Soil: clay with tufaceous sediments and underlying sulphur veins

Altitude: 550 m a.s.l.

Exposure: south-east

Year of planting: 1992

Planting density: 3,000 vines per hectare

Training system: vertical trellis

Pruning system: guyot

Yield: 20 quintals per hectare

Harvest period: second ten days of October

### **WINEMAKING AND AGING**

The grapes are hand-harvested and immediately transported to the winery, where they are cooled in dedicated cold rooms. After careful selection, they are destemmed and gently pressed.

Fermentation takes place in cement vats and, in the same vessels, the wine continues aging for 36 months in contact with fine lees.

This choice allows for a slow and steady evolution, preserving integrity and expressive depth.

Bottle aging lasts at least 12 months prior to release.

*Total aging: 48 months*

### **ORGANOLEPTIC CHARACTERISTICS**

Straw yellow with golden reflections.

On the nose, it reveals delicate white floral notes intertwined with hints of papaya and fresh apricot, accompanied by light sulphurous nuances reminiscent of the fumaroles typical of the territory.

On the palate, it is rich and enveloping, supported by pronounced salinity and excellent acidity that enhances its intensity.

The finish is elegant, with notes of dried fruit and untoasted hazelnut.

### **PAIRINGS**

Ideal with structured seafood dishes such as baked salt cod, fish soup and grilled amberjack. It pairs beautifully with premium shellfish and legume-based preparations.

Also interesting with medium-aged cheeses.

**Serving temperature:** 10 - 14°C

**Recommended glass:** large bowl white wine glass with a slightly tapered rim to encourage oxygenation and enhance complex, layered aromas.