

GRECO DI TUFO DOCG RISERVA

PREVIEW

Each year, we vinify the parcels of our vineyards separately, each with unique characteristics determined by its exposure, altitude, and soil. Over the years, during our pre-blending tastings, we have consistently been struck by the exceptional quality of certain micro-vinifications. It is from the desire to preserve this micro-uniqueness that the Elle Effe Ci project was born, dedicated to our founder, Prof. Lorenzo Fonzone Caccese. Elle Effe Ci is designed to embrace and protect, year after year, those small lots that have captivated us. The inaugural edition, Elle Effe Ci Greco di Tufo DOCG Riserva 2020, is the result of one of these extraordinary micro-vinifications that inspired us to bring this project to life



Elle Effe Ci

GRECO DI TUFO DOCG RISERVA



DATA SHEET

Appellation: Greco di Tufo DOCG Riserva
Composition: Greco 100%(ancient clone)
Grape origin: Altavilla Irpina (AV)
Soil: clay with tufaceous sediment and underlying sulfurous veining
Altitude: 550 meters asl
Exposure: southeast
Planting Year: 1992
Plant density: 3,000 plants per hectare
Training system: Vertical trellis
Pruning: Guyot
Yield: 2000 Kg per hectare
Harvest period: October 10-20

WINEMAKING AND AGING

The grapes are hand-harvested and immediately transported to the winery, where they are cooled in specialized refrigeration units. Following a meticulous selection of the bunches, the grapes are destemmed and gently pressed. Fermentation takes place in concrete vats. Aging continues in concrete vats for 36 months on fine lees, followed by an additional 6 months in the bottle before release.

ORGANOLEPTIC CHARACTERISTICS

LFC Greco di Tufo Riserva reveals a straw-yellow color with golden reflections. On the nose, it offers delicate aromas of white flowers intertwined with fruity notes of papaya and fresh apricot, accompanied by subtle sulfurous hints reminiscent of the area's typical fumaroles. On the palate, it is rich and enveloping, with marked sapidity and excellent acidity that enhance its intensity. The flavor progression concludes with an elegant finish, highlighted by hints of dried fruit and untoasted hazelnuts.

PAIRINGS

Perfect with seafood dishes, shellfish, and white meats. It pairs well with fresh or soft cheeses, grilled vegetables, and vegetarian dishes. Also ideal with Asian cuisine and flavorful preparations. To enjoy it at its best, serve between 10 and 12°C.