

PREVIEW

The Greco di Tufo Docg comes from vineyards located in Altavilla Irpina and Tufo (Av), planted respectively in 2005 and 2033.

The system is a backrest an altitude ranging from 400 to 450m above l.m.

The unique microclimate, clayey soils with limestone layers in Altavilla, and the tufaceous and sulphurous layers of Tufo, along with low yields resulting from careful and respectful vineyard management, impart exclusive characteristics to the grapes.



Greco di Tufo DOCG



DATA SHEET

Denomination: Greco di Tufo DOCG

Composition: greco 100%

Grapes Origin: Altavilla Irpina (AV) – Tufo (AV)

Soil: Clayey-sandy with calcareous stratifications, clayey with tuff and sulphurous stratifications

Altitude: 400 – 450 m.a.s.l.

Exposure: south east – south west – north west.

Planting year: 2003 – 2005

Plant density: 3300 plants per hectare.

Training system: espalier

Pruning: double guyot

Harvest period: from second ten days of October.

WINEMAKING AND AGING

After being delicately handpicked and transported to the cellar in small perforated crates, the grape bunches undergo careful selection and gentle pressing.

Fermentation takes place at low temperatures and extends for about a month, allowing the wine to slowly develop all its characteristic aromas and flavors.

The resulting wine is aged in stainless steel tanks for six months with periodic bâtonnage.

This aging process lends the Greco di Tufo Docg its distinctive personality and refinement.

ORGANOLEPTIC CHARACTERISTICS

The Greco di Tufo docg presents itself with an intense golden yellow color.

On the nose, delicate notes of orange blossoms, grapefruit peel, and pineapple emerge.

In the mouth, it is soft and juicy, with a long finish that reveals pleasant hints of dried apricot on the retro-palate.

PAIRINGS

Ideal to accompany first courses based on fish and shellfish, as well as second courses of white meat.

It also harmonizes well with fresh cheeses.

Service Temperature: 10° – 12° C