

GRECO DI TUFO DOCG RISERVA

PREVIEW

Indigenous centuries-old grape varieties produce great wines. We are in Irpinia, in Altavilla Irpina, part of the Greco di Tufo DOCG region. Here, the Fonzone Caccese winery cultivates 1.5 hectares in a 40+ year-old Greco Antico vineyard. Planted with an extremely rare clone, it features a smaller grape, compared to the traditional berry, thus producing a much more concentrated juice.

Very low yields, along with the microclimate, clay-tufaceous-limestone soil and significant shifts in temperature make Oikos Greco di Tufo DOCG Riserva a one-of-a-kind wine.



Oikos 2023

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: 450–650 meters asl
Exposure: south-eastern
Planting Year: 1990
Plant density: 3,000 plants per hectare
Training system: espalier
Pruning: Guyot
Yield: 2000 Kg per hectare
Harvest period: October 10–20

WINEMAKING AND AGING

The harvest is carried out manually, as usual. Once picked, the grape bunches are transported to the winery, selected, and gently pressed without destemming. Fermentation and ageing last about 24 months and take place for 70% of the batch in cement tanks and for the remaining 30% in 25-hL Austrian oak casks, where the wine remains for 12 months. It is then blended and left to rest for 6 months in cement tanks, followed by a further 6 months of ageing in the bottle.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow in color with light golden reflections. The nose is clean, complex, and deep, releasing notes of aromatic herbs—mainly thyme and sage—alongside delicate citrus hints of grapefruit. On the palate, it shows power and structure, balanced by elegance and complexity, especially after a few years in bottle. It closes with pleasant notes of bitter almond and apricot, which make the finish immediately expressive and distinctive.

PAIRINGS

Ideal with baked fish, seafood soups, grilled shellfish, and spiced white meats. Also excellent with aged cheeses and vegetable- or legume-based dishes. Serve at 10–12°C in a large glass to best appreciate its structure and complexity.