FONZONE
Paternopoli

Greco di Tufo DOCG

PREVIEW

Greco di Tufo DOCG Fonzone comes from the Altavilla Irpina and Montefusco vineyards -planted respectively in 1990 and in 2000- and reared along steep slopes between 650 and 450 m a.s.l. The microclimate, the clayey-tophaceous-calcareous soils, and the low yields, give exclusive characters to the grapes which, upon harvesting, have a characteristic deep yellow.





Greco di Tufo DOCG



DATA SHEET

Denomination: Greco di Tufo DOCG
Composition: Greco 100%
Grapes origin: Altavilla Irpina (AV) - Montefusco (AV)
Soil: clayey-sandy with underlying sulphurous veins.
Altitude: 650 m - 450 m a.s.l.
Exposure: south-east / north-west.
Planting year: 1990 - 2000
Plant density: 3000 plants per hectare.
Training system: espalier.
Pruning: guyot.
Yield: 60 quintals per hectare.
Harvest period: second ten days of October.

WINEMAKING AND AGING

The bunches are hand-picked and carefully transported to the cellar in small perforated boxes, then they are selected and softly pressed. Fermentation is carried out at low temperatures and lasts for about a month. The resulting wine is aged in steel for five months, with periodic bâtonnage.

ORGANOLEPTIC CHARACTERISTICS

Intense golden yellow color. It has aromatic notes of yellow pulp fruit, orange blossom and grapefruit peel. The taste is soft, juicy, with a long finish that reveals, in the nose, pleasant sensations of dried apricot.

PAIRINGS

Ideal for first courses of fish, shellfish, white meats, fresh cheeses.
Service Temperature: 10° - 12° C

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