

**GRECO DI TUFO DOCG**

**PREVIEW**

Greco di Tufo DOCG is produced from Greco di Tufo grapes grown in the municipalities of Altavilla Irpina and Tufo, within the historic production area of the denomination.

The vineyards, planted in 2005 and 2007, are located at altitudes between 400 and 450 meters above sea level. The unique microclimate of the valley, together with clay soils featuring calcareous stratifications in Altavilla and sulphur-rich tufaceous layers in Tufo, combined with low yields and careful vineyard management, give the wine distinctive personality and strong territorial identity.



## **GRECO DI TUFO DOCG**

### **DATA SHEET**

Denomination: Greco di Tufo DOCG

Grape composition: greco di Tufo 100%

Vineyard location: Altavilla Irpina (AV) – Tufo (AV)

Soil: clay-loam with calcareous stratifications; clay with tufaceous and sulphur-rich layers

Altitude: 400–450 m a.s.l.

Exposure: south-east, south-west, north-east

Year of planting: 2005 – 2007

Planting density: 3,300 vines per hectare

Training system: vertical trellis

Pruning system: Guyot

Yield: 60 quintals per hectare

Harvest period: second ten days of October

### **WINEMAKING AND AGING**

The grapes are hand-harvested and transported to the winery in small ventilated crates, where they are carefully selected and gently pressed.

Fermentation takes place in stainless steel at low temperatures and lasts approximately one month, allowing a gradual development of the aromatic profile.

The wine is then cold-stabilized and aged in stainless steel tanks for 6 months, with periodic bâtonnage to enhance structure and complexity.

### **ORGANOLEPTIC CHARACTERISTICS**

Straw yellow with golden reflections.

On the nose, it reveals delicate notes of orange blossom and grapefruit peel, accompanied by elegant sulphurous nuances.

On the palate, it is round and juicy, supported by vibrant acidity. The finish is long, with pleasant hints of dried apricot on the retro-olfaction.

### **PAIRINGS**

Extremely versatile, it pairs well with flavorful Mediterranean dishes. Ideal with seafood appetizers, fish-based pasta such as linguine with clams, and grilled seafood.

Excellent with mixed fried seafood, Campanian buffalo mozzarella and pasta e fagioli.

**Serving temperature:** 8–10°C

**Recommended glass:** medium-sized white wine glass with a slightly narrow rim to concentrate aromas and moderate oxygen exposure.