

OIKOS - GRECO DI TUFO DOCG RISERVA

PREVIEW

Oikos originates from 1.5 hectares of Greco Antico vines over 40 years old, located in Altavilla Irpina, within the historic area of the Greco di Tufo DOCG appellation.

This ancient clone is characterized by small, loosely packed berries that naturally provide greater concentration.

Low yields, combined with the distinctive microclimate and clay soils enriched with tufaceous sediments and calcareous components, give rise to a wine of remarkable structure and depth.



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DATA SHEET

Denomination: Greco di Tufo DOCG Riserva

Grape composition: greco di Tufo 100% (*ancient clone*)

Vineyard location: Altavilla Irpina (AV)

Soil: clay with tufaceous sediments and underlying sulphur veins

Altitude: 450–550 m a.s.l.

Exposure: south-east

Year of planting: 1993

Planting density: 3,000 vines per hectare

Training system: vertical trellis

Pruning system: guyot

Yield: 20 quintals per hectare

Harvest period: second ten days of October

WINEMAKING AND AGING

Harvesting is carried out manually. The grapes are transported to the winery, carefully selected and gently pressed without destemming.

Fermentation takes place partly in cement vats (70% of the mass) and partly in large Austrian oak casks of 25 hl (30%), where each portion remains in its respective vessel for 12 months.

The wine is then blended and continues aging in cement vats for an additional 12 months, for a total of 24 months before bottling.

Bottle aging lasts at least 12 months prior to release.

Total aging: 36 months

ORGANOLEPTIC CHARACTERISTICS

Straw yellow in color with light golden reflections.

On the nose, it is precise, complex and deep, expressing aromatic herbs such as thyme and sage, accompanied by delicate citrus notes of grapefruit.

On the palate, it reveals power and structure balanced by elegance and complexity, especially after some years of bottle aging.

The finish is long and persistent, with notes of bitter almond and apricot.

PAIRINGS

Ideal with structured dishes such as Neapolitan-style salt cod, chicken cacciatore and herb-roasted rabbit. It also pairs beautifully with baked fish, seafood soups and grilled shellfish.

Excellent with aged cheeses as well as vegetable and legume-based preparations.

Serving temperature: 10–12°C

Recommended glass: large bowl white wine glass with a slightly tapered rim to promote oxygenation and enhance complex aromatic layers.