

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 2020

## GRECO DI TUFO DOCG RISERVA



### DATA SHEET

Appellation: Greco di Tufo DOCG Riserva

Composition: Greco 100%

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

Grapes are hand-picked and immediately transported to the cellar, where they are culled and then soft-pressed.

Fermentation and aging take place in 25 hl (hectoliter) Austrian oak casks where the wine remains for about 12 months. Subsequently, aging continues in stainless steel for another 12 months and in the bottle for an additional 12.

### ORGANOLEPTIC CHARACTERISTICS

The range of colors tends to vibrant bright gold with hints of copper. Intense and highly complex nose.

Subtle notes of iodine, with a bouquet of perfectly ripened yellow apple, slightly sweet spice with light notes of nutmeg. A scent of lavender flower emerges on the back palate. Prominent but not dry acidity blends with the wine, creating a unique balance.

Oikos is an enduring white that, right up front, expresses its well-developed characteristics of agreeability.

### PAIRINGS

Ideal with fish-based pasta dishes and entrees, shellfish, raw vegetables and crustaceans, as well as semi-hard cheeses. For optimal tasting, serve at temperatures between 10 and 12 degrees C.

# Oikos 2021

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### WINEMAKING AND AGING

The harvest is carried out manually, as usual.

Once harvested, the bunches are transported to the cellar, selected and subjected to delicate pressing.

Fermentation and refinement last approximately 12 months and take place for 50% of the mass in concrete tanks and for the other 50% in 25hl Austrian oak barrels.

Subsequently the wine is assembled and left to rest for 6 months in concrete tanks after which it continues its refinement in the bottle for as many 6 months.

### ORGANOLEPTIC CHARACTERISTICS

Straw yellow wine with golden reflections.

On the nose it is intense and complex: it releases delicate iodine notes, with hints of thyme, wild fennel, and Mediterranean scrub. In the mouth it is broad and savory, with a predominant acid shoulder which allows the taste to persist for a long time, leaving beautiful notes of almond and eucalyptus in the finish.

### PAIRINGS

Ideal with fish-based pasta dishes and entrees, shellfish, raw vegetables and crustaceans, as well as semi-hard cheeses. For optimal tasting, serve at temperatures between 10 and 12 degrees C.