

# GRECO DI TUFO

GRECO DI TUFO DOCG  
"STEMMA" LINE

- **Denomination:** Greco di Tufo DOCG
- **Variety:** Greco 100%
- **Location of the vineyards:** Tufo San Paolo and Santa Lucia loc.
- **Exposure and altitude:** South West 350 – 450m asl
- **Nature of the soil:** Sulfur, clay and limestone
- **Training system:** Guyot
- **Density of plantation:** 3.000 vines/Ha
- **Average age of the vines:** from 5 to 20 years old
- **Yield per hectare:** 70 Hl/Ha
- **Harvest:** Handpicked in second mid-October
- **Average yearly bottle production:** 20.000 bottles
- **Bottle format:** 0.75 l
- **Alcohol:** Generally 12,5%
- **Serving temperature:** 10 – 12° C

## Vinification technique:

*Blend of run juice and lightly pressed must. Alcoholic and malolactic fermentations carried out in temperature controlled stainless steel vats. Fining on lees. Clarification through cold and light filtering.*

## Sensorial description:

Straw yellow with golden hues. To the nose it is complex, with a predominance of flint with notes of orange blossom and wild Mediterranean flowers which evolve into more fruity notes with a very discreet trace of eucalyptus. To the mouth it is very fresh, with a clear and pleasant mineral taste. The aftertaste is fruity and slightly flowery, with citrusy notes. It is a wine with a good

## Food combinations:

Its fresh acidity makes it one of the few wines which accompany beautifully our traditional tomato sauce in every form. Ideal with Pizza, pasta with tomato sauce as well as garlic based southern Italian dishes. Also ideal with seafood appetizers, grilled and fried fish such as sea bass. Really nice as classic aperitif.

