

# GRECO DI TUFO

## DOCG



### Denomination

Greco di Tufo DOCG

### Variety

100% Greco

### Location of the vineyards

The vines are located in the Tufo area, San Paolo hamlet

### Exposure and altitude

The lands have a South West exposure and are at an altitude of 350-500m above sea level

### Nature of the soil

Brimstone, clay and limestone

### Training system

Guyot

### Planting density

3.000 vines/Ha

### Average age of the vine

5 to 20 years

### Yield per hectare

About 50 Hl/Ha

### Harvest

Handpicked in crates in the second half of October

### Average yearly bottle production

80.000 bottles

### Bottle format

750 ml

### 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 structure, intense and persistent.*

### FOOD PAIRING

*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.*