



**CANTINE
DI MARZO**
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TUFO

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GAMMA Large Retail Market Ranges

GRECO DI TUFO DOCG Classico



Denomination: Greco di Tufo DOCG

Variety: 100% Greco

Location of the vineyards: The vines are located in the Tufo area, near the villages of San Paolo and Santa Lucia, and in Viturine near the village of Santa Paolina.

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 pruned cane

Density of planting: 3.000 vines/Ha

Average age of the vines: 5 to 20 years

Yield per hectare: About 50 Hl/Ha

Harvest: Handpicked in crates throughout mid October

Vinification technique: Blend of run must and lightly pressed must. Alcoholic and malolactic fermentations carried out in stainless steel vats. Fining on lees. Clarification through cold and light filtering.

Average yearly bottle production: 8.000 bottles

Bottle format: 750 ml

Alcohol level: Generally 13%

Sensorial Description:

Sunlight yellow robe with golden reflections. To the nose, a predominance of flint with notes of honey, peach and wild Mediterranean flowers ending on a discreet note of toasted bread. In the mouth the first impact is its freshness sustained by its acidity which underlines its structure as well as a well defined minerality backed by a refreshing taste of citrus. The persistence is very long and underlined by its typical after-taste of almond and nut. When aged, the minerality becomes predominant.

Food combinations:

Its freshness and briny nature makes it ideal with a fatty fish like salmon. Its sustained acidity leaves one's mouth clean and fresh. Ideal with garlic based dishes, sea food and grilled fish. This Greco di Tufo is also ideal as aperitif with fried starters.

Curiosity:

The Greco di Tufo defines the beginning of the estate, the same way the estate defines the beginning of the Greco di Tufo.

For more than four centuries our vineyards have been producing the best grapes from the most appropriate terroir. The genetic heritage of our vines have given us this thoroughbred.

Serving temperature: 10-12 °C