

GRECO DI TUFO

DOCG

Greco is one of the few white grape varieties, along with Fiano, known for its natural ability to age well. This ancient and prestigious grape variety, called 'Aminea Gemina' by the Romans due to the characteristic twin-lobed shape of its clusters, arrived in the province of Avellino through Greek colonists in the first century BC. Since then, in symbiosis with the terroir of Irpinia, it has given rise to one of the most well-known and appreciated white wines in Italy and around the world.



WINE PROFILE

DENOMINATION

Greco di Tufo DOCG

VARIETY

Greco 100%

VINEYARD AND SOIL

The estates of origin are sited mainly on chalky-clay soils on a South-East exposure and on an average altitude of 450 masl. The training system is the espalier with guyot pruning with a density of plantation of 3.000 vines/ha on average and an yield of about 80 q/ha and 2,6 kg/vine.

HARVEST PERIOD

Second decade of October, manual harvest.

VINIFICATION AND REFINING

Classic white vinification in stainless steel tanks (about 20 days) at controlled temperature (16°C-18°C). Refines for some months in bottle before release.

SPECIAL SIZE

0,375 lt

SENSORY PROFILE



COLOUR

Straw yellow



BOUQUET

Intense and complex fruity scents of citrus, peach, pineapple, apricot and lime.



TASTE

Fresh, mineral, structured and persistent, with an intense aftertaste of cedar.



PAIRINGS

Starter

- Soups, shellfish

Main course

- Risottos and sea-food dishes
- White meat, shellfish and fried fishes and vegetables



AGING POTENTIAL

20 years +



SERVING TEMPERATURE

12-14 °C

Narrated by Piero
Mastroberardino

