

NOVASERRA

GRECO DI TUFO DOCG

The Mastroberardino family, and especially the work of Antonio – 'the archaeologist of the vine and wine' – is credited with the recovery and revival of the ancient Greco grape, an irreplaceable and authoritative ambassador of Irpinian winemaking to the world. The result of a rigorous selection of grapes from the Montefusco estate, Novaserra expresses an unparalleled sensory complexity. The label reproduces a detail from the painting by Raffaele De Rosa, created on one of the vaults in the aging caves of the cellar.



WINE PROFILE

DENOMINATION

Greco di Tufo DOCG

VARIETY

Greco 100%

VINEYARD AND SOIL

The estate is Montefusco, the exposure is South-East and the soil is clay and calcareous with volcanic elements along the profile. The average altitude is 550 m a.s.l, the training system is the espalier with guyot pruning system, the density of plantation is 4.000 vines/ha and the yield about 60 q/ha and about 1,5 kg/vine.

AGE OF VINEYARD

25 years

HARVEST PERIOD

End 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 3-4 months in bottle before release.

SPECIAL SIZE

1,500 lt

SENSORY PROFILE



COLOUR

Deep straw yellow



BOUQUET

Prominent hints of apricot, pear, apple, peach, citrus, green almond, with hints of sage and mineral notes.



TASTE

Very good acidity, flavors of ripe fruits. Great structure and a distinctive savory.



PAIRINGS

Starter

- Vegetable soups, legumes, white meats, shellfish

Main course

- Risottos with mushrooms or shellfish and sea-food dishes
- Baked and grilled fishes, fried fishes and vegetables, white meat, fresh and creamy cheeses



AGING POTENTIAL

20 years +



SERVING TEMPERATURE

12-14 °C

Narrated by Piero
Mastroberardino

