

STILÈMA

GRECO DI TUFO DOCG RISERVA

A Greco that evokes the stylistic traits of the great white wines of Irpinia from the 1970s, which marked the establishment of a territorial style, and that simultaneously offers elements of extraordinary modernity and organoleptic richness. Stilèma Greco di Tufo is the result of a blend of grapes sourced from the estates of Montefusco, Tufo, and Petraro Irpino. Special attention has been given to the malolactic fermentation and aging process in the cellar, which impart density and consistency to the wine. Starting from the 2018 vintage, it proudly carries the 'RISERVA' designation in accordance with the newly revised production regulations of Greco di Tufo DOCG, which have recognized its extended aging period.



WINE PROFILE

DENOMINATION

Greco di Tufo DOCG RISERVA

VARIETY

Greco 100%

VINEYARD AND SOIL

It is the result of grapes selected in the family crus of the most characteristic sub-areas of the DOCG production area, in order to enhance its stylistic complexity. The estates of Montefusco (medium-textured soils of volcanic origin), Tufo (calcareous clay with the presence of sulfur), and Petraro Irpino (compact clay) contribute to it. The particular hill-mountain microclimate enhances the characteristics of acidity, freshness, verticality, and elegance. Average density of plantation 4.000 vines/ ha. Yield of about 70 q/ha and 1,8 kg/vine.

AGE OF VINEYARD

On average 25 years old

HARVEST PERIOD

Middle of October, manual harvest.

VINIFICATION AND REFINING

Classic white vinification in stainless steel tanks at controlled temperature (16-18°C). Refines on the lees for about 24 months, to gather sapidity and longevity characters. A small portion carries out fermentation and élevage in second-use barriques for 24 months. The wine then matures in the bottle for approximately 24 months.

SPECIAL SIZE

1,500 lt

SENSORY PROFILE



COLOUR

Pale straw yellow, with green hints



BOUQUET

Ripe fruit, litchi, grapefruit, yellow flowers, dried fruit, figs and herbs, wet stone, oysters, brackish notes, limestone, smoked nuances.



TASTE

Lean and at the same time firm, with a marked saline hint well accompanied by a surprising freshness. Finishes with long and fine persistency.



PAIRINGS

Starter

- Fish and legumes soups, shellfish, smoked salmon, cheese

Main Course

- Pasta and risotto with seafood also with legumes and vegetables
- White meat, shellfish, fried fish and vegetables, fresh and soft cheese



AGING POTENTIAL

20 years +



SERVING TEMPERATURE

14-15 °C

Narrated by Piero
Mastroberardino

