


GRECO DI TUFO

Denominazione di Origine Controllata e Garantita



Grape Variety: Greco 100%
Production Area: Montefusco (Avellino - Italy)
Training System: Cordon spur
Exposure: Sud - Ovest
Altitude vineyards: 400 meters a.s.l.
Period of harvest: the end of October
Yield per hectare: 80/90 Q.li
Planting density: 3.500 plants per Ha
wine-making technique: Fermentation at controlled temperature with maceration for 24 h on the skins
Aged: 5 months in steel 1 in bottle
Alcohol content: 12,5%
Total acidity: 5,40 - 5,65



Colour: intense straw yellow
Bouquet: prominent peach, apple, pear and mineral notes
Palate: excellent acidity, feeling of ripe fruits and background of bitter almond
Ideal for fish dishes of all complexities
Serve at 10-12°

